CHEESES AND CHARCUTERIE

Blackout 1000 Days Aged Gouda 13
pasteurized, hard, cow's milk cheese | netherlands

Délice de Bourgogne 12
pasteurized, surface ripened, triple cream, cow's milk cheese | france

Ossau Iraty 12
unpasteurized, medium firm, sheep's milk cheese | france

Burrata 15
pasteurized, italian style, cow's milk cheese | usa

Prosciuto 16
dry cured boneless italian ham

Bresaola 15
dry cured beef tenderloin with spices

Salami 13
mixed salami with spices

Mixed Cheeses and Charcuterie 29

Bread and Whipped Butter 9

Marinated Olives 9

Dill Pickle 6

CHILLED SEAFOOD

Seafood Platter | 1/2 or full platter 68/125
east coast oysters, jumbo shrimp cocktail and scallop crudo

East Coast Oysters | 1/2 dozen 28
shallot mignonette and valentina hot sauce

Jumbo Shrimp Cocktail 28
half pound of jumbo shrimp with seafood sauce, lemon and wasabi

A 20% pre-tax gratuity will be added for parties of 6 or more ♥♥♥

SALADS AND MORE

Classic Beef Tartare 29
AAA Ontario beef tenderloin with egg yolk and grilled bread

House Caesar Salad 22
romaine heart with bacon, parmesan, capers and sourdough croutons

Greek Salad 24
tomato, cucumber, kalamata olives and premium feta

Marinated Peppers 15
roasted sheppard pepper with oregano in aromatic vinegar and olive oil

BRUNCH

Apple Pancake 22
caramelized apple, coffee maple syrup and mascarpone with toasted hazelnut

Paris Quiche 23
parmesan and sao jorge cheese with spinach

Mushroom Benedict 25
soft-cooked eggs and hollandaise with maitake and king oyster mushroom

Smoked Salmon Benedict 26
soft-cooked eggs and hollandaise with smoked salmon and lemon cream cheese

Honey Ham Benedict 25
soft-cooked eggs and hollandaise with house ham, cheddar and truffle honey

Paris Standard 24
two eggs sunny side up or scrambled with thick sliced bacon and sourdough toast

Le Cheeseburger 29
AAA beef patty topped with aged cheddar, lettuce, pickles and tomato

BRUNCH SIDES

Thick-Sliced Bacon 10
Home Fries 7
Paris Paris Fries 14