



MENU FOR March 9, 2010

Please note that some items on our menu change daily

LUNCH AND DINNER

SOUPS

- Puree Of Roasted Garlic** With cauliflower and parsnips \$5.00
Beet And Cabbage Borscht With a blue cheese drizzle \$5.00

APPETIZERS

- Charcuterie Plate** Niagara region naturally raised cured meats: Prosciutto, Cacciatore, Chorizo, Cappiccolo, Salami Bolognese, Salami Abbruzzese with crostini and cornichon \$7.00
Venison Terrine With sundried tomatoes served with compote, cornichons and crostinis \$6.75
Bison Terrine With cranberries, pecans and roasted scallions served with compote, cornichons and crostinis \$7.50
Prosciutto And Wild Boar Terrine With fresh herbs \$ 7.50
Québec Cheese Platter Oka, Le P'tit St. Damase, Champfleury, St. Paulin served with apple and fennel compote, roasted pear with crostini and flatbread \$10.00

SALADS

Our salads are also available as a side portion for half price.

- Baby Spinach, Arugula, And Radicchio** With roasted pears, goat cheese and tarragon vinaigrette \$8.00
Israeli Couscous With sun-dried tomatoes, black olives, goat cheese and a scallion vinaigrette \$9.00
Apple Roasted Beets With shaved fennel and a white balsamic vinaigrette \$8.00
Mini Red Potatoes With artichokes, peppers, scallions, celery hearts and baby spinach in a roasted garlic and lemon dressing \$ 8.00
Broccoli With double smoked bacon, radicchio, sunflower seeds and cider vinegar mayonnaise \$9.00

SANDWICHES

- Croque Monsieur** Traditional French grilled sandwich of ham, béchamel and Emmental \$7.75
Croque Madame Croque Monsieur with the addition of a fried egg \$8.50
Vegetarian With roasted pears, brie, arugula, roasted peppers, pine nut & almond honey, arugula aiolie \$8.00
Chicken Salad With radishes, celery hearts, bearnaise dressing, pommery mustard, baby spinach \$8.00
Black Forest Ham And Smoked Turkey Breast With Dijon, pear chutney, arugula, swiss cheese, gherkins, and garlic aiolie \$ 8.00
"No Tuna' Salad" A mix of Rainbow trout and lake erie perch, lemon dill mayonnaise, capers, baby spinach and pickled red onions \$8.00

PANINI

Ham And Emmental With tomatoes and herbes de provence \$8.00

Three Cheese Melted chèvre, Emmental, Québec brie \$7.00

MAINS

Most of our hot mains require some finishing touches and a few minutes to assemble to ensure that all ingredients are cooked perfectly

Naturally Raised Rotisserie Chicken A 3.5 lb chicken roasted with garlic, lemon and rosemary– Full \$ 21.00 Half \$ 12.00 Quarter \$ 6.75

Duck Confit Slowly braised duck leg , sold by weight around \$9.00-\$12.00

Stuffed Pepper With wild and basmati rice, braised leeks, sundried tomatoes, olives and feta cheese \$5.75

Rainbow Trout En Papillote With a julienne of vegetables, and a lemon caper dill butter \$12.50

Braised Beef Brisket In beer, ginger, and herbs with a dried apricot and ginger jus \$10.75

Chicken Suprême Chicken stuffed with black forest ham and emmental served with a Dijon and white wine cream sauce \$12.25

SIDES

Prices per single serving. Please note that most of our side dishes are big enough to share.

Mini Roasted Red Potatoes With garlic, rosemary and thyme (*not really vegetarian*) \$ 3.00

Basmati And Wild Rice Pilaf With a mix of mushrooms, ginger, lemon zest and rosemary \$ 4.00

Potato Mash With caramelized garlic and aged cheddar \$2.00

Maple Ginger Glazed Heirloom multi colored carrots \$3.50

Sauteed Asparagus And Mushrooms With a lemon and herb butter \$3.50

Tomato Provençale A baked tomato with pesto, and parmesan \$1.25

DESSERTS

Dark Chocolate Mousse \$4.00

PRIX FIXE

Choose either a soup, salad, side or a dessert and today's main of **Chicken Supreme For \$15.00**

Gratin Dauphinois is extra

Our take-out containers, cutlery and bags are all 100% biodegradable and can be put into your composting box with the exception of our aluminum dishes and sous-vide.

We will add a .45 charge per cover for cutlery for take out and delivery. We will add a 15% surcharge to mains and sides that need to be delivered heated.

Please ask to have your food put into our re-usable glassware and ceramic dishes, available with a small deposit.

We are located just east of Broadview at 722 Queen Street east.

hours are 11:00 am to 7:00 pm from Monday to Friday,

and 12:00 pm to 6:00 pm on Saturday.

online menus are updated daily. please call or email us for more information.

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