



bistro

# LUNCH

## ~ SOUP ~

**CARAMELIZED ONION & SQUASH SOUP**  
Sage, & Pickled Mushroom-  
Gruyère Crostini \$6.

**SOUPE DU JOUR**  
Soup of the Day \$6.

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## ~ SALAD ~

**CAESAR SALAD**  
With a Parmigiano  
Reggiano Crisp \$6.app  
\$8.main\*

## ORGANIC GREENS

With Squash Croutons, Spiced  
Seeds, Ricotta Insalata &  
Ice Wine Vinaigrette \$6.app  
\$8.main\*

**\*ABOVE MAIN SALADS:  
ADD GRILLED CHICKEN  
BREAST, SALMON, OR  
SHRIMP \$8**

**GOAT'S CHEESE**  
Pecan crusted on Organic  
Greens, Cranberry-Beet  
Compote, & Lavender Honey-  
Orange Dressing \$13.

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## ~ J'S FAVE'S ~

**BRIE FRITTER**  
Fried Spinach & Red Currant  
Cumberland \$12.

**CALAMARI**  
Grilled or Fried – Esplette  
Dusted with Sauce Gribiche and  
Micro Greens \$11.

## ~ GRILLED PANINI & SANDWICH ~

**\*WITH CHOICE OF SOUP,  
SALAD OR FRITES**

**CRISPY VEAL PANINO\***  
With Tonnato Sauce, Pickled  
Onions & Scarmoza Cheese \$14.

**LOBSTER PANINO\***  
With Québec Oka,  
& Bacon \$16.

**ROASTED NEW YORK  
STRIPLOIN PANINO\***  
With Grilled Onion, Fresh  
Horseradish & Cambozola \$14.

**SMOKED SALMON  
SANDWICH\***  
With Crème Fraîche, Red Onion  
Marmalade & Dill \$14.

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## ~ GRILL ~

**STEAK FRITES**  
New York Striploin with Peppercorn  
Porto Sauce & Pommes Frites  
\$24.

**BURGER**  
Gourmet Black Angus Striploin  
Burger with Old White Cheddar  
& Frites \$15.

**GRILLED SALMON  
NIÇOISE**  
With Haricots Verts, Warm Niçoise  
Olives & Sauce Gribiche \$18.

**PROVIMI CALF'S LIVER**  
Verjus Braised Cabbage, Pommes  
Purée, Haricots Verts  
& 'Sauce Robert' \$18.

## ~ SOUFFLÉ ~

**LOBSTER SOUFFLÉ**  
Brie, Asparagus, & Fine Herbs  
\$16.

**WILD MUSHROOM  
SOUFFLÉ**  
Roasted Mushrooms, Goat's  
Cheese, Arugula & Truffle Oil \$14.

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## ~ PIZZA ~

**SPICY CAPPICOLLA PIZZA**  
Basil, Roasted Peppers, Arugula  
& Mozzarella \$13.

**ROASTED MUSHROOM  
PIZZA**  
Olives, Snow Goat's Cheese,  
Pesto & Truffle Oil \$13.

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## ~ PASTA ~

**RIGATONI  
'SAUSAGE & PEPPERS'**  
With Spicy Rapini and Tomato  
Fondue \$15.

**LINGUINE & CAPON  
PAILLARD**  
With Double Smoked Bacon,  
Sage, Roasted Garlic, & Roasted  
Squash Butter \$15.

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## ~ CLASSIC ~

**MOULES ET FRITES**  
Steamed Mussels with Garlic,  
White Wine, Parsley, Chilies, &  
French Fried Potatoes \$14

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**Take Out Available  
(Except Soufflés)**