

LUNCH



bistro

~SOUP~

BEER BRAISED BEEF BARLEY

With Caramelized Fennel,
Parsnip & Pearl Barley \$5.

SOUPE DU JOUR

Soup of the Day \$5.

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~SALAD~

CAESAR SALAD

With a Parmigiano
Reggiano Crisp \$5.app
\$8.main*

GREEN SALAD

Organic Mesclun, Shaved
Radish, Toasted Sunflower
Seeds & Shallot-Ice Wine
Vinaigrette \$5.app
\$8.main*

***ABOVE MAIN SALADS:
ADD GRILLED CHICKEN
BREAST, SALMON, OR
SHRIMP \$7**

GOAT'S CHEESE SALAD

Pecan crusted with Organic
Mesclun, Apple-Fig Mostarda &
Verjus Dressing \$12.

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~J'S FAVE'S~

BRIE FRITTER

Fried Spinach & Red Currant
Cumberland \$11.

CALAMARI

Grilled or Fried - Dusted in
Fennel Pollen with Spicy
Citrus Sauce \$11.

~PANINI & SANDWICH~

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

LOBSTER PANINO

With Avocado, Québec Oka,
& Bacon \$16.

GRILLED ROSEMARY CHICKEN PANINO

With Roasted Corn, Béchamel &
Cheddar Cheese \$13.

ROASTED NEW YORK STRIPLOIN PANINO

With Grilled Onion, Fresh
Horseradish & Cambozola \$13.

SMOKED SALMON SANDWICH

With Pressed Yogurt, Red Onion
Marmalade & Dill \$13.

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~PIZZA~

SPICY CAPPICOLLA PIZZA

Basil, Roasted Peppers, Arugula &
Mozzarella \$13.

SHRIMP PUTANESCA PIZZA

With Peas, Ricotta, Black Pepper &
Tarragon \$13.

ROASTED MUSHROOM PIZZA

Olives, Snow Goat's Cheese,
Pesto & Truffle Oil \$13.

HOUSE-CURED PANCETTA PIZZA

Rapini, Chilies, Fingerling Potatoes
& Mozzarella \$13.

~SOUFFLÉ~

LOBSTER SOUFFLÉ

Brie, Asparagus, & Fine Herbs
\$14.

WILD MUSHROOM SOUFFLÉ

Roasted Mushrooms, Goat's
Cheese, Arugula & Truffle Oil \$14.

POACHED SHRIMP SOUFFLÉ

Roasted Corn, Jalapeño,
& Garlic Confit \$14.

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~GRILL~

STEAK FRITES

New York Striploin with
Peppercorn Porto Sauce &
Pommes Frites
\$23.

BURGER

With Old White Cheddar & Frites
\$14.

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~PASTA~

SAUSAGE LINGUINE

With Grilled Italian Sausage,
Leeks, Roasted Garlic & Corn
Butter Broth \$14.

SHRIMP SPAGHETTINI

With Shrimp, Mussels, Rapini
Leaves & Pesto \$15.

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**Take Out Available
(Except Soufflés)**