



French Bistro • Full Bar • High Tea • Weekend Brunch • Custom Cakes • Private Events

LUNCH MENU

HORS D'OEUVRES

- SPINACH DIP \$10
- FIG AND CHEESE TARTINE \$10
Roasted Fig Jam, Honey Compressed Apples, Candied Pecan, Brie, Baguette
- DEVEILED EGGS \$10
- ESCARGOT BOURGUIGNONNE \$14
Absinthe Butter, French Herb, Roasted Garlic
- SMOKED SALMON TARTINE \$13
Creme Cheese, Red Onion, Dill
- RATATOUILLE TARTINE \$11
Whipped Goat Cheese, Basil Pisto

FRUITS DE MER

- SHRIMP COCKTAIL \$16
Lemon, Cocktail Sauce
- OYSTERS ROCKAFELLER..... \$16
Spinach, Bèarnaise, Parmesan
- CRISPY CALAMARI..... \$14
Onions, Peppers, Remoulade
- STEAMED MUSSELS \$16
White Wine, Garlic, Rosette Salami

SOUPES & SALADES

- CHOPPED SALAD \$13
Gem Lettuce, Tomato, Peppers, Cucumber, Mozzarella
- CAESAR \$11
Romaine, Parmesan, Croutons
- SHIRAZI SALAD..... \$13
Arugula, Avocado, Tomato, Cucumber, Feta
- NICOISE SALAD \$14
Roasted Vegetables, Chèvre, Onion, Tomato, Hard Boiled Egg, Poppyseed Vinaigrette, Country Bread
- BETTERAVE A L'ORANGE \$13
Roasted Beets, Candied Orange, Mousseline, De Chèvre, Fig Vinaigrette, Smoked Salt
- ROQUETTE AUX FRAISES \$13
Arugula, Strawberry, Cucumber, Red Onions, Grapes, Orzo, Feta, Strawberry Vinaigrette
- Add: Grilled Avocado \$4
- Blackened Salmon \$10
- Chicken Paillard \$8
- Steak (3oz) \$11
- Shrimp \$10

FROMAGE & CHARCUTERIE



- CHEESE..... \$18
Fruit, Honeycomb, Baguette
- CHARCUTERI..... \$20
Old Fashioned Mustard, Cornichon

VEGETARIAN

- MUSHROOM BOURGUIGNON \$20
Baby Vegetables, Mushrooms, New Potatoes
- VEGGIE STROGANOFF \$20
Mushroom, Arugula, Gemelli Pasta, Sweet Vermont Cream, Shaved Parmesan
- PARIS GNOCCHI \$24
Mushroom, Arsparagus, Truffle Butter

- TOMATO BISQUE \$9
Crème Fraiche
- ONION SOUP GRATINE \$10
Crouton, Comte Cheese

SANDWICHES

- CROISSANT BLT \$14
Avocado, Bacon, Lettuce, Tomato, Dijonnaise
- PROVENCIAL VEGETABLE MELT \$13
Eggplant, Squash, Roasted Peppper, Mozzeralla, Arugula, Pesto
- CROQUE MADAME \$15
Gruyere Cheese, Sunny Side Up, Brioche, Country Ham
- LE PASTRAMI SANDWICH \$16
Apple Fennel Sauerkraut, Avocado, White American Cheese, Brioche
- BURGER \$16
Brie, Arugula, Truffle Aioli, Brioche Bun
- FRENCH DIP..... \$18
Prime Rib, Caramelized Onions, Gruyere, Horseradish Aioli, Au Jus, Baguette

Choice of Pommes Frites, Green Salad, or for \$3 more
Tomato Bisque, French Onion Soup, Caesar Salad

ENTREES

- CITRUS GARLIC SHRIMP RISOTTO \$23
Roasted Heirloom, Tomato Salad
- ROASTED CHICKEN BREAST \$26
Wild Mushroom, Pommes Purée, Ravigote
- ROASTED SALMON \$25
Brussel Sprouts, Almonds, Brown Butter
- STEAK FRITES \$35
6oz Filet Mignon, Pommes Purée, Ravigote

\$7

GARNITURES

- Brussels Sprouts
- Broccolini
- Macaroni Gratin
- Pommes Frites
- Pommes Purée
- Truffle fries (\$10)

HIGH TEA EDITH'S

High tea service is offered daily between 11am-6pm.
Please ask your server for a high tea menu \$45/person.
48hr in advance to book. Gratuity is automatically added.



PLEASE DRINK RESPONSIBLY 2898279

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