

# { HEURE SOCIALE }

## MOULES FRITES 16.95

### à la Moutarde GF

country Dijon mustard wine sauce, crème fraîche

### Provençales GF

garlic, tomato, olives, thyme, fennel, basil, white wine

### au Roquefort GF

blue cheese cream, scallions, white wine

### à la Crème d'Ail GF

roasted garlic cream, shallots, white wine

### aux Champignons GF

mushrooms, bacon, white wine, garlic cream

### Marinière GF

tomatoes, parsley, white wine, garlic, shallots, thyme

## CROQUES BOHÈME 15.95

### Croque Monsieur

jambon de Paris, brioche, Gruyère, Dijon, Mornay sauce

### Croque Madame

jambon de Paris, brioche, Gruyère, Dijon, Mornay, fried egg

### Croque de Garçon

"open face" house-ground steak trim, brioche,

caramelized onions, Mornay sauce

### Croque Norvégien

house-smoked salmon, brioche, caramelized onion, aioli, Mornay

### Croque Provençal

fresh sliced tomatoes, black olive tapenade, aioli, Mornay

Add an Egg 2.95 Herbed Pommes Frites 3.95

## PETITS PLATS 12.95

### Escargot "Old School" GF

garlic herb butter, Pernod, tomatoes

### La Charcuterie

Rosette de Lyon, jambon de Bayonne, garlic sausage,

Spanish chorizo, coppa, pickled vegetables, olives

### Pâté et Terrine du Chef

duck pâté, pork terrine de campagne, pickled

vegetables, croûtons, olives, Dijon mustard

### Gnocchi à la Parisienne

sautéed Gruyère dumplings, cauliflower,

sunchoke, romesco, white wine cream sauce

### Raviolis Maison

shiitake and oyster mushroom raviolis, sautéed

fresh spinach, tomato relish with fines herb

### Brussels Sprouts GF

duck confit, butternut squash,

apple balsamic vinegar

### Panisse GF

chickpea "frites," black truffle, Parmesan,

fines herbes, saffron aioli

## PETITS PLATS 14.95

### Calamars Provençal GF

sautéed wild baby calamari, haricot vert, basil pistou, cannellini beans, capers, crispy squash, Kalamata olives

### Tarte Chaude au "Reblochon"

caramelized onion tart, bacon, roasted apple,

Delice du Jura cheese, artisan greens

### Croquettes du Crabe GF

with remoulade and saffron aioli

### Duck Frites

Bleu pommes frites with roasted duck and port wine gravy

## VINS DU MAISON BLANC OU ROUGE 7.95

### VINS BLANC AU PICHET 9.95

La Vieille Ferme Côtes du Luberon Rhone Blanc 2016

Château Ducasse Graves Blanc 2013

Guy Saget "Le Petite Perriere" Sauvignon Blanc 2017

Bradenhorst "Secateurs" Chenin Blanc 2016

Domaine de Lauriers Picpoul de Pinet 2016

### VINS BLANC AU PICHET 11.95

Gentil "Hugel" Alsatian Blend 2016

Domaine Fichet Macon Village "Terroir de Burgy" 2015

Jean Loron Chardonnay 2016

Delas St. Esprit Côtes du Rhône Blanc 2016

Chateau Campuget Tradition Rosé 2016

### VINS ROUGE AU PICHET 9.95

Block 9 "Caiden's Vineyard" Pinot Noir 2017

Los Vascos Cabernet Sauvignon 2016

La Vieille Ferme Côtes de Ventoux Rhone Rouge 2016

Cartlidge & Brown Merlot 2015

### VINS ROUGE AU PICHET 12.95

Chamonix Bordeaux Blend 2013

Chateau Rouchereau Bordeaux 2015

Neil Ellis "The Left Bank" Bordeaux Blend 2014

Chateau de Marjolet Côtes du Rhône 2015

E. Guigal Côtes du Rhône 2014

## CHAMPAGNE COCKTAILS 7.95

Kir Royal with Crème de Cassis

La Brise de la Vallée with lavender syrup

Le Saint Germain with elderflower liqueur

Bleu Canton ginger, pear and blue curacao liqueurs

## LES MARTINIS DU MAISON 10.95

Basil Martini fresh basil, touch of citrus

French Martini pineapple juice, Crème de Cassis

Kensington "Kaleo" Martini orange juice and Aperol with a squeeze of fresh lemon

Bleu Martini blue cheese-stuffed olives

Berry Martini berries, Crème de Cassis, lemon squeeze

## INFUSÉ 11.95

Démodé Our "old fashioned" bourbon, blood orange and star anise

Figue et Fenouil Fig and fennel-infused vodka, St. Germain, lavender, bubbles

## FRENCH PRESS SANGRIA 10.95

Our house rose wine blend, rum, cognac, Grand Marnier, raspberry agave and fresh fruits

## BIERES 5.95

\*CBC Orange Avenue Wit \*Alesmith Nut Brown Ale

\*SouthNorte Sea Señor Mex Lager \*Port Mongo IPA

Pilsner Urquell Heineken North Coast Rasputin Stout

Kronenbourg Blanc Victory Prima Pils Saison Dupont

Petrus Belgian Sour Aged Pale Ale \* =Local

mmm.... **MONDAY MUSSELS AND MARTINIS**  
social hour mussels and martinis all night on Mondays!

All night on Tuesdays, we feature our **BOHEMIAN** menu  
3 courses for \$35 per person

Date Night Wednesdays **DINNER FOR DEUX**  
5 for \$75- a bottle of wine and 4 shared Petits Plats