

# { 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

au Saffran

Portuguese sausage, fennel and Spanish Saffron, garlic cream

## CROQUES BOHÈME 15.95

Croque Monsieur

house smoked ham, brioche, Gruyère, Dijon, Mornay sauce

Croque de Garçon

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

caramelized onions, Mornay sauce

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,

broccolini, romesco, white wine sauce

Raviolis Maison

shiitake and oyster mushroom raviolis, sautéed

fresh spinach, tomato relish with fines herb

Brussels Sprouts GF

house smoked bacon, butternut squash,

apple balsamic vinegar

Panisse GF

chickpea "frites" Parmesan,

fines herbes, saffron aioli

## PETITS PLATS 14.95

Calamars Provençal GF

sautéed wild baby calamari, tomatoes, chickpeas,  
basil pistou, capers, crispy courgettes, 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

This menu available in bar area only- Not offered with any other discounts 5- 6pm nightly

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

01/20