

# TABLEAU

BAR • BISTRO

## HORS D'OEUVRES

- FRENCH ONION SOUP** onion broth, gruyère cheese, croûtons ~ 12
- STEAK TARTARE** dijon mustard, cured yolk, pommes gaufrettes ~ 18
- MUSHROOMS ON TOAST** creamy mushrooms, brioche ~ 16
- BAKED ESCARGOTS** herb and garlic butter, grilled baguette ~ 15
- TERRINE DE JAMBON** smoked pork hock, sauce gribiche ~ 12
- CHARCUTERIE ET FROMAGE** selection of 3 ~ 15 selection of 5 ~ 20
- CRISPY FRIED FISHCAKE** celeriac, apple, sauce remoulade, trout roe ~ 14 🌱

## Les Huîtres

½ dozen ~ 24 1 dozen ~ 44 🌱

WEST COAST  
sweet, melon, cucumber, kelp

EAST COAST  
briny, savoury, delicate, mineral

## PLATS PRINCIPAUX

- RAGOÛT DE PORC** ~ 22  
braised pork cheeks, tagliatelle pasta, tomato, padano
- GNOCCHI À LA ROMAINE** ~ 20  
swiss chard, tomato, padano
- STEAK FRITES** ~ 26  
8oz grilled beef steak, arugula, red wine jus
- CANARD AUX RAISINS** ~ 27  
duck breast, grape jus, savoy cabbage, pomme dauphine
- TROUT GRENOBLOISE** ~ 25 🌱  
steelhead trout, caper brown butter, pomme écrasée
- HOUSE MADE BURGER & FRITES** ~ 18  
gruyère cheese, bacon, lettuce, tomato
- SUPRÊME DE POULET 'GRAND MÈRE'** ~ 26  
free range chicken breast, bacon, mushroom, pomme purée
- MOULES FRITES** ~ 25 🌱  
tomato, bacon, white wine, parsley, garlic

## PLATS DU JOUR

- MONDAY**  
CHICKEN FRICASSÉE ~ 24  
red wine, root vegetables
- TUESDAY**  
CONFIT DUCK LEG ~ 24  
cassoulet, pork belly, gastrique
- WEDNESDAY**  
LING COD & CLAMS ~ 26 🌱  
chickpeas, chorizo, parsley
- THURSDAY**  
SLOW COOKED LAMB SHANK ~ 26  
barley, squash, goat cheese
- FRIDAY**  
BISON SHORT RIBS ~ 30  
cipollini onion, carrot, polenta
- SATURDAY**  
ENTRECÔTE AU POIVRE ~ 30  
beef striploin steak, peppercorn sauce, cheddar & potato gratin
- SUNDAY**  
CHOUROUTE GARNIE ~ 24  
pork shoulder, sausage, pork belly, cabbage, dijon

## LES SALADES

- LAITUE** ~ 10  
bibb lettuce, fresh herbs, house vinaigrette
- ALBACORE TUNA NIÇOISE** ~ 17 🌱  
black olive, potato, green bean  
tomato vinaigrette
- PEAR & ENDIVE** ~ 12  
blue cheese, hazelnut, buttermilk dressing
- WARM BEET & GOAT CHEESE** ~ 14  
pumpkin seed, grapefruit, watercress, balsamic

## Pour la Table

- FRITES** hand cut fries ~ 6
- BRUSSEL SPROUTS** olive oil roasted, chili, garlic ~ 7
- POMME DAUPHINE** crispy potato balls, nutmeg ~ 8
- POUTINE** hand cut fries, gravy, cheese curds ~ 10
- ÉPINARDS À LA CRÈME** creamed spinach, breadcrumbs ~ 8

Please advise your server of any food allergies. Parties of 8 or more are subject to 18% gratuity. The consumption of raw oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination