

TAPAS À LA FRANÇAISE

Served 3-5pm
Monday-Friday
No substitutions

Soupe du Jour..... 3 CUP 4 BOWL

Seasonal soups made daily

Frites..... 4

Herb and Shallot with fresh herbs and minced shallots

Truffle with white truffle oil and fines herbes

Parmesan with fresh parmesan

Goûter de Moules (served with French baguette) 5

White Wine steamed P.E.I. mussels with fresh herbs

Pernod steamed P.E.I. mussels with fines herbes

Petits Plats..... 6

House Cured Smoked Salmon Tartine with watercress, pickled red onion, herb crème fraîche served on french baguette

Free Range Duck Wings with balsamic cherry reduction

Warm Brie Crostini Concord Farms honey and cracked black pepper

Crispy Fried Artichokes romesco and parmesan

Trio toasted Marcona almonds, mixed olives, candied pecans

Fromage et Charcuterie

Selection of 3.....12.95

Selection of 7.....20.95

Selection of 5.....16.95

Selection of 9.....23.95

Fromage served with warm fruit nut bread

Bucherolle.....Goat's milk, semi-soft, sharp

Saint-André..... Cow's milk, triple cream, rich & buttery

Manchego.....Sheep's milk, semi-firm, mild

Mobay.....Sheep's milk, semi-soft, bold & complex

Castello Blue..... Cow's milk, soft, tangy, creamy blue

Charcuterie served with toasted French baguette

Coppa.....Dry aged mild pork salami

Terrine de Foies de Volaille.....Cognac liver pâté

Olli Salumeria..... Wild boar salame, earthy, smokey

Angel's Salumi..... Duck salami, red wine, black pepper

Pâté de Campagne..... Country style pork terrine

Happy Hour Specials

Monday..... 1/2 off specialty martinis

Tuesday..... \$2 off bottled beer

Wednesday..... \$10 off bottles of wine

Thursday..... \$3.50 classic cocktails
(served on the rocks)

Friday..... \$3 off glasses of wine