

## STARTERS

<b>Burgoo Biscuits, KY</b> four of our own warm Cheddar and parsley biscuits	\$5
<b>Hummus, MED</b> garlicky chickpea purée, drizzled with olive oil and fresh parsley, served with house flatbread	\$6
<b>Bruschetta, ITA</b> roasted tomato, basil and melted Mozzarella, served on toasted filone	\$6
<b>Guacamole, MEX</b> chopped fresh avocado with lime, Jalapeno and cilantro, served with organic corn tortillas	\$6
<b>Pakorras, IND</b> lightly battered vegetable and spinach fritters, served with a sweet mango tamarind chutney	\$6
<b>Classic Crostini, ITA</b> white bean purée with Parmesan, rosemary and olive oil, served on toasted filone with a balsamic drizzle	\$6
<b>Salmon Cakes, FRA</b> wild salmon and potato cakes with tarragon and green onion, served over lemon saffron remoulade	\$8

## FONDUE

<b>Stout &amp; Cheddar, GBR</b> Guinness and strong white Cheddar served with fresh cut pear and crusty bread	\$13
<b>Brie Fondue, FRA</b> roast garlic, honey and white wine, served with cut red apple and crusty bread	\$13
<b>Fondue mental, CHE</b> molten Gruyere & Emmenthal, white wine and herbs, served with red grapes and crusty bread	\$13

## MUSSELS

<b>Cocotte, FRA</b> fresh mussels cooked with white wine, cream, herbs and bacon, served with house bread	\$17
<b>Español, ESP</b> fresh mussels cooked with white wine, tomato, saffron and Chorizo, served with house bread	\$17

## SALADS

SALADS AVAILABLE IN HALF SIZE

<b>Winter Greens, BUR</b> mixed greens with cut pear, Chevre and spiced pecans, finished with our cookhouse vinaigrette	\$7
<b>The Spinach Salad, BUR</b> spinach with cut apple, red onion, bacon and Feta, finished with a bacon thyme vinaigrette	\$7
<b>Caesar Salad, MEX</b> bistro made dressing with fresh Parmesan Reggiano and crunchy croutons	\$7

## SOUP CUPS

SOUP CUPS AVAILABLE IN HALF SIZE

<b>Butternut Squash, CAN</b>	<b>\$7</b>
with warm spices and sweet maple syrup, finished with roasted hazelnuts	
<b>Straight Up Tomato, GBR</b>	<b>\$7</b>
red wine simmered tomato and garlic, drizzled with extra virgin olive oil	
<b>Babushka's Borscht, RUS</b>	<b>\$7</b>
loaded with beets, cabbage and rutabaga, slow simmered and finished with a drizzle of sour cream	
<b>Chicken Harira, MAR</b>	<b>\$8</b>
tomato, veggies and chickpeas with North African aromatic spices, finished with fresh mint	
<b>Sunset Corn and Chicken, NM</b>	<b>\$8</b>
corn, chicken and light cream spiked with Chipotle and cumin, finished with crema fresca and cilantro	
<b>Boston Clam Chowder, USA</b>	<b>\$8</b>
a thick and creamy classic of clam, potato and bacon, accented with green onion and fresh herbs	
<b>Crab Bisque, FRA</b>	<b>\$8</b>
smooth crab and red pepper cream bisque scented with tarragon, finished with chopped parsley	
<b>Winter Soup</b>	<b>m/p</b>
please ask your server for all the delicious details	
<b>Soup &amp; Salad</b>	<b>\$12</b>
any soup, served with the salad of your choice	

## SANDWICHES

SERVED WITH WINTER GREENS, CAESAR OR SPINACH SALAD

<b>Banh Mi Xa Xiu [ban ME zsa zsu], VNM</b>	<b>\$12</b>
barbecue pork with house mayonnaise, pickled Jalapeno, carrot, daikon, cucumber, mixed greens and cilantro, served on filone	
<b>Vegiterranean, MED</b>	<b>\$12</b>
hummus, roasted red pepper, tomato, Feta, artichoke, cucumber and balsamic mixed greens, served on toasted multigrain	
<b>Burgoo B L T C G, USA</b>	<b>\$12</b>
bacon, romaine lettuce, tomato and white Cheddar with guacamole and house mayonnaise, served on toasted filone	
<b>Tastier Chicken, USA</b>	<b>\$12</b>
roasted chicken, melted Brie, apple, cucumber, red onion and greens with house Dijonnaise, served on multigrain	
<b>Goey Cheese Grillers, GBR</b>	<b>\$12</b>
two grilled angle cut filone sandwiches with melted Mozzarella, Gruyere, Emmenthal and white Cheddar	
<b>Dos Diablos, BC</b>	<b>\$12</b>
two grilled angle cut filone sandwiches with melted spicy white Cheddar, chunks of Chorizo sausage and roasted red pepper	
<b>Soup &amp; Sandwich</b>	<b>\$15</b>
feel like soup? substitute your salad for the soup of your choice	

PLEASE NOTE TABLES OF 8 OR MORE MAY BE SUBJECT TO A 15% GRATUITY

## BISTRO CLASSICS

<b>Decadent French Onion, FRA</b>	<b>\$8</b>
deeply roasted onions in rich beef broth with country style croutons, baked with Gruyere, Emmenthal and Mozzarella	
<b>Macaroni &amp; Cheese, USA</b>	<b>\$10</b>
loaded with aged white Cheddar and oven baked until golden	
<b>Macaroni &amp; More, USA</b>	<b>\$13</b>
chock full of aged white Cheddar, onion, thyme, bacon and peas, baked with seasoned breadcrumbs	
<b>Ratatouille Provençale, FRA</b>	<b>\$15</b>
oven roasted vegetables in savoury tomato and garlic, baked with breadcrumbs and Chevre, finished with extra virgin olive oil	
<b>Kentucky Burgoo, KY</b>	<b>\$16</b>
slow cooked meats with lima beans, corn, tomatoes, cabbage and okra, served over garlic mash potatoes or Burgoo biscuits	
<b>Chicken Vindaloo, IND</b>	<b>\$17</b>
traditional Goan style sweet and sour curry with spinach and potato, served on brown basmati rice with mango tamarind chutney	
<b>Jambalaya, USA</b>	<b>\$17</b>
classic New Orleans style with the holy trinity, tomato, Andouille sausage, chicken and prawns, served with brown rice	
<b>Lamb Tagine, MAR</b>	<b>\$18</b>
Moroccan spiced lamb and vegetables with sweet apricots and olives served over couscous, finished with fresh mint	
<b>Irish Stew, IRL</b>	<b>\$18</b>
Guinness braised lamb with potato, rutabaga and homemade dumplings, served over garlic mash potatoes	
<b>Beef Bourguignon, FRA</b>	<b>\$18</b>
red wine braised beef with caramelized pearl onions, carrots and mushrooms over garlic mash potatoes	
<b>Hungarian Beef Goulash, HUN</b>	<b>\$18</b>
beef simmered in paprika caraway gravy with rutabaga, celery, cabbage and homemade dumplings	
<b>Paella, ESP</b>	<b>\$18</b>
tomato saffron rice with vegetables, chicken, Chorizo, prawns and mussels, finished with olive oil and parsley	

## DESSERTS

ALL DESSERTS ARE SERVED WITH FRESH VANILLA ICE CREAM

<b>Sweet Maple Cake, CAN</b>	<b>\$5</b>
sweet potato cake, served with a drizzle of maple syrup	
<b>Chocolate Banana Bread Pudding, USA</b>	<b>\$5</b>
fluffy banana bread with sweet dark chocolate	
<b>Sticky Toffee Pudding, GBR</b>	<b>\$5</b>
moist hazelnut, currant and spice cake, topped with molten caramel	
<b>Seasonal Crumble, GBR</b>	<b>\$5</b>
seasonal fruit baked into a buttery oatmeal crumble	
<b>Hot Chocolate Chili Pot, MEX</b>	<b>\$5</b>
warm bittersweet chocolate custard with a hint of spice	