

## STARTERS

<b>Mixed Olives, MED</b>	4 <sup>50</sup>
mixed Mediterranean olives marinated in olive oil, lemon and chilies	
<b>Crispy Cheesie Straws, BUR</b>	4 <sup>50</sup>
bistro made Sriracha and Parmesan cheese pastry crisps	
<b>Pepperoni Bites, ITL</b>	5 <sup>50</sup>
sticks of pork and fennel pepperoni, served with spicy green beans	
<b>Hummus, MED</b>	7 <sup>50</sup>
garlicky chickpea purée, drizzled with olive oil and fresh parsley, served with toasted flatbread, olives and lemon	
<b>Guacamole Original, MEX</b>	7 <sup>50</sup>
fresh chopped avocado with black bean, tomato, lime, Jalapeño, red onion and cilantro, served with authentic white corn tortilla chips	
<b>Deviled Ham, USA</b>	8 <sup>50</sup>
smoked ham spread with house mayonnaise, cream cheese, grainy Dijon and fine herbs, served with cornichons and warm flatbread	
<b>Italian Meatballs, ITL</b>	8 <sup>50</sup>
beef and fresh herb meatballs smothered with savoury tomato sauce, finished with shredded Parmesan	
<b>Shrimp Ceviche, MEX</b>	9 <sup>50</sup>
wild shrimp marinated in lime, tomato, Jalapeno, cumin and cilantro, served with authentic white corn tortilla chips	
<b>Tuna Poke, HI</b>	9 <sup>50</sup>
Pacific Albacore tuna marinated in soy, Sriracha and sesame, layered with avocado and served with white corn tortilla chips	

## SHARES

<b>Fonduelemental, CHE</b>	14
smooth Gruyere & Emmenthal cheese, white wine and Kirsch, served with apple chunks, grapes and crusty bread for dipping	
<b>Brie Fondue, FRA</b>	14
melted Brie, roast garlic, honey and white wine, served with cut red apple, grapes and crusty bread for dipping	
<b>Nacho Pollo, MEX</b>	14
pulled free run chicken, Poblano pepper, Jalapeno and melted cheeses, served over white corn tortillas with salsa verde and cilantro	

## SIDE SALADS

<b>Kale + Quinoa, BUR</b>	6
red quinoa, kale, cucumber, cauliflower, pumpkin seeds, dried cranberries and red onion, tossed with lemon and extra virgin olive oil	
<b>The Spinach Salad, BUR</b>	6
spinach with cut apple, red onion, bacon and Feta, finished with a bacon thyme vinaigrette	
<b>Caesar Salad, MEX</b>	6
tossed with bistro made dressing, fresh Parmesan Reggiano and crunchy croutons	
<b>Bistro Salad, BUR</b>	6
simple mixed greens with cucumber, tomato and red onion, tossed in our cookhouse vinaigrette	

*Add free run, roasted chicken \$3<sup>25</sup>*

## SOUP + SALAD

SERVED WITH KALE + QUINOA, SPINACH, CAESAR OR BISTRO SALAD

- Feature Soup, BUR** 14<sup>50</sup>  
seasonal ingredients, classic influences and a little imagination, we'd love to tell you all about it
- Butternut Squash, CAN** 14<sup>50</sup>  
smooth squash purée with warm spices and sweet maple syrup, finished with toasted hazelnuts
- Straight Up Tomato, GBR** 14<sup>50</sup>  
vine ripened tomato simmered with red wine and garlic, drizzled with extra virgin olive oil
- Grand Maman's Split Pea, PQ** 14<sup>50</sup>  
French Canadian yellow split pea soup with tender ham and a touch of maple syrup
- Chicken Harira, MAR** 15  
tomato, vegetables and chickpeas with North African aromatic spices, finished with fresh mint
- Sunset Corn and Chicken, NM** 15  
corn, free run chicken and light cream spiked with Chipotle and cumin, finished with crema fresca and cilantro
- Crab Bisque, FRA** 15  
smooth crab and red pepper cream bisque scented with fennel, finished with chopped parsley

### After School Special

18

select any Soup and pair it with the Sandwich of your choice

## SANDWICH + SALAD

SERVED WITH KALE + QUINOA, SPINACH, CAESAR OR BISTRO SALAD

- El Cubano, CUB** 15<sup>50</sup>  
braised pulled pork, spicy Capicola ham and mixed cheese on house bread with a grainy mustard and garlic pickle relish
- Lamb Chimichurri, ARG** 15<sup>50</sup>  
braised pulled lamb on Ciabatta baguette with Chèvre spread, greens, cucumber and a mint Chimichurri drizzle
- Tastiest Chicken, USA** 15<sup>50</sup>  
roast free run chicken, bacon, Brie and diced apple with onion jam and Dijon mayonnaise, served open faced on toasted house baguette
- Vegiterranean, MED** 15<sup>50</sup>  
hummus, roasted peppers and artichoke, tomato, spinach, basil and Feta, finished with a balsamic reduction, toasted on house baguette
- Gooey Cheese Grillers, GBR** 15<sup>50</sup>  
two grilled, angle cut, house baguette sandwiches with melted Mozzarella, Gruyere, Emmenthal and white Cheddar
- Dos Diablos, BUR** 15<sup>50</sup>  
two grilled house baguette sandwiches with creamy melted white Cheddar, chunks of spicy Chorizo, red onion and roasted red pepper

PLEASE NOTE TABLES OF 8 OR MORE MAY BE SUBJECT TO A 17.5% GRATUITY

## BISTRO FARE

- Decadent French Onion, FRA** 11  
deeply roasted onions in rich beef broth with country style croutons, baked with Gruyere, Emmenthal and Mozzarella
- Chunky Chicken Salad, USA** 16 <sup>50</sup>  
mixed greens with pulled free run chicken, tomato, bacon, red onion and shredded Parmesan, tossed in light buttermilk dressing
- Wild Salmon Salad, BUR** 17  
mixed greens with wild maple cured salmon, cucumber, red apple, dried currants, wild rice, red onion and a balsamic blackberry dressing

## COMFORT FOOD

- Macaroni & Cheese, USA** 14  
a bistro favourite, loaded with aged white Cheddar and oven baked until golden
- Macaroni & More, USA** 16  
chock full of aged white Cheddar, onion, thyme, bacon and peas, baked with seasoned breadcrumbs
- Shepherd's Pie, GBR** 17  
Guinness braised lamb and beef with vegetables and peas, baked with aged white Cheddar mashed potatoes
- Chicken Pot Pie, GBR** 17 <sup>50</sup>  
free run chicken, wild mushrooms and peas in a Dijon cream sauce, baked beneath a rosemary puff pastry crust

## CLASSICS

- Ratatouille Provençale, FRA** 16  
oven roasted vegetables in savoury tomato and garlic, baked with breadcrumbs and Chèvre, finished with extra virgin olive oil
- Kentucky Burgoo, KY** 16 <sup>50</sup>  
slow cooked lamb, beef and smoked ham with lima beans, corn, molasses, tomato and okra, served with a warm biscuit
- Butter Chicken, IND** 17  
a savoury spiced tomato cream curry loaded with free run chicken and potato, finished with cilantro
- Jambalaya, USA** 17 <sup>50</sup>  
traditional New Orleans style with brown rice, the Holy Trinity, tomato, wild shrimp, Andouille sausage and free run chicken
- Beef Bourguignon, FRA** 18  
traditionally prepared with red wine braised beef, caramelized pearl onions, carrots and mushrooms
- Irish Lamb Stew, IRL** 18  
Guinness braised lamb with rutabaga, celery, parsnips and green peas, finished with fresh parsley

### Burgoo Biscuits, BUR

6

four of our own warm white Cheddar and parsley biscuits



#### [ber-GOO]

Also called Kentucky burgoo, this thick stew is full of meats and vegetables. Early renditions were often made with small game such as rabbit and squirrel. Burgoo is popular for large gatherings in America's southern states. Originally, the word "burgoo" was used to describe an oatmeal porridge served to English sailors as early as 1750.