

POMPETTE

WINE | COCKTAIL | FRENCH CUISINE

SOURDOUGH BREAD VOATSIPERIFERY BUTTER	6
MARINATED OLIVES	5
GRILLED SHISHITO PEPPERS MIMOLETTE CHEESE, ONTARIO SWEET CORN	13
LEEKs VINAIGRETTE, CURED EGG YOLKS, MUSTARD SEED	15
ALDERGROVE FARM TOMATO VANILLA OIL & LIME	16
PISSALADIÈRE PUFF PASTRY, ONION, ANCHOVIES, BLACK OLIVES	20
COMME UN CASSOULET DUCK LEG CONFIT, ROMANO BEANS, SPINACH	26
SCALLOPS CRUDO TURNIPS, GUANCIALE, BUTTER	27
HALIBUT PIPPERADE, PANISSE, TAMARACK FARM CHERRY TOMATO	35
ENRIGHT CATTLE SHORT RIB NANTES CARROT, ROSECOFF ONION & CUMIN JUS	38
SAUCISSON BRIOCHE DIABLE SAUCE, LEAFY SALAD	27

CHEESE OF THE DAY

DESSERTS OF THE DAY