

☺ A LA CARTE MENU ☺

ON THE GO (STARTING AT 5 P.M.)

FRIES..... \$4
WITH MAYO

BdM SWEET POTATOES..... \$8
CHIVES, GARLIC, PARMESAN, SPICY MAYO

ONION RINGS..... \$6
WITH SOUR CREAM AND CHIVES DIP

FRIED CALAMARI..... \$12
HOUSE-MADE, SLIGHTLY SPICY, WITH CHIPOTLE MAYO

POUTINE..... \$12
CHICKEN, SAUSAGE, BBQ PORK, SMOKED MEAT + \$5
BRAISED WILD BOAR, DUCK CONFIT + \$7

CHICKEN WINGS 6/12/24..... \$8/\$13/\$24
WITH SOUR CREAM AND CHIVES DIP

JALAPEÑOS POPPERS..... \$8
SPICY BREAD CRUST, CREAM CHEESE

CHEESE NACHOS..... \$15
OLIVES, TOMATOES, JALAPENOS, SALSA, SOUR CREAM, GUACAMOLE

MIX IT UP..... \$25
6 CHICKEN WINGS, ONION RINGS, FRIES AND CALAMARI

12" PIZZA..... \$16
ALSATIAN STYLE, ALL DRESSED OR VEGETARIAN

STARTERS

FRENCH ONION SOUP..... \$8
GRIFFINTOWN BEER, GRUYERE, MOZZARELLA

DUCK SPRING ROLLS (2)..... \$12
DUCK CONFIT, APPLE, FENNEL, CABBAGE, CHIPOTLE MAYO

WARM GOAT CHEESE DOUGHNUTS..... \$10
CHI BEER APPLE SAUCE

CRAB CAKES..... \$14
WITH SMOKED PAPRIKA MAYO

TOFU CAKES..... \$10
TOFU, SWEET PEAS, WHITE BEANS, SOUR CREAM AND CHIVE DIP

BRIE FONDANT..... \$16
BLUEBERRIES, PECANS, MAPLE SYRUP

SMOKED SALMON..... \$11
ONION, CAPERS, CHIVES, SWEET AND SOUR MUSHROOMS

SNAILS AND MUSHROOMS..... \$10
GARLIC, SHALLOTS, CREAM, MOZZARELLA

BdM TACOS - CHICKEN..... \$10 FISH..... \$8
GUACAMOLE, SOUR CREAM, APPLE AND FENNEL COLESLAW

SANDWICHES AND BURGERS

SALMON BURGER..... \$19
GRILLED SALMON, ARUGULA, CUCUMBER, MANGO MAYO

CLASSIC ANGUS BURGER..... \$15
CHEDDAR, GRUYERE, GOAT OR BLUE CHEESE, LETTUCE, TOMATO, ONION

PULLED PORK..... \$17
SMOKED PORK SHOULDER, BBQ SAUCE, ONION COMPOTE, GRUYERE

SMOKED MEAT..... \$18
HOUSE APPLEWOOD SMOKED BEEF BRISKET

PANINI CLUB..... \$16
GRILLED CHICKEN, BACON, GRUYERE, LETTUCE, TOMATO

CROQUE-MONSIEUR..... \$15
BEER-GLAZED HAM, BECHAMEL, TOMATO, MOZZARELLA

QUÉBEC STEAK.....\$18
GRILLED BEEF, SWEET PEPPERS, ONION, GRUYERE, MAPLE DIJON DRESSING

THE CHEERFUL BOAR \$19
BRAISED WILD BOAR, BEER SAUCE, MUSHROOMS, CHEDDAR

GRILLED CHEESE..... (1) \$12 (2)..... \$19
...OF THE DAY. ASK OUR STAFF!

VEGETARIAN..... \$14
SUNDRIED TOMATOES, BEANS, SESAME SEEDS AND PARMESAN OAT CAKE

SALADS AND TARTARES

OCEAN..... \$22
SCALLOPS, SMOKED SALMON, SHRIMP, DRESSED MESCLUN, CITRUS DRESSING

WARM GOAT CHEESE..... \$18
DRESSED MESCLUN, STRAWBERRY DRESSING, WALNUTS, ONION COMPOTE

MIXED BEAN SALAD..... \$14 WITH SMOKED SALMON..... \$21
SWEET PEPPERS, APPLE, CRANBERRIES, SUNFLOWER SEEDS

CEASAR..... \$14
ROMAIN LETTUCE, CAPERS, PARMESAN, CROUTONS, BACON
EXTRA: CHICKEN \$5 SMOKED SALMON \$7 SHRIMP \$9

TWO-SALMON TARTAR..... \$11/\$21 \$
FRESH AND SMOKED SALMON, APPLE, CHIVES, SOUR CREAM, YOGURT

BEEF TARTAR..... \$12/\$22
SHALLOTS, CAPERS, DIJON MUSTARD, PICKLES

TUNA TARTAR..... \$13/\$23 \$
SHALLOTS, MAYO, SAMBAL OLEK, LIME

BEER KITCHEN

CHILI..... \$17
SMOKED BEEF, SWEET PEPPERS, BEANS, TOMATO, REBELLE QUÉBÉCOISE BEER

BEEF STEW..... \$18
BOURGUIGNON STYLE, MUSHROOMS AND PEARL ONIONS IN A PUFF PASTRY

POULTRY CASSEROLE \$16
CHICKEN AND ROOT VEGETABLE STEW IN A CREAMY SAUCE WITH FINES HERBES, TOPPED WITH GRUYERE AND MOZZARELLA

CATH OF THE DAY..... \$-
...ASK OUR STAFF!

HOUSE-MADE SAUSAGES AND SAUERKRAUT..... \$17
PICK OF THE DAY, DOCKER IPA BEER SAUERKRAUT, HOUSE FRIES

BEEF FLANK STEAK..... \$26
LONDON RUBY BEER SAUCE, SAUTÉED VEGETABLES, HOUSE FRIES

SHEPPERD'S PIE..... \$15
SIMMERED GROUND LAMB, ONION, CORN, MASHED POTATOES

RIBS..... \$24
APPLEWOOD SMOKED, BLACK WATCH BEER BBQ SAUCE

ROASTED BEEF RIBS..... \$20
SLIGHTLY SMOKED, BLACK WATCH BEER SAUCE

FISH N'CHIPS..... \$16
CRISPY BLUE COD, CHIHUAHUA BEER TARTAR SAUCE

DESSERTS

APPLE PIE..... \$5

CHOCOLATE CAKE..... \$6

POUDING CHOMEUR..... \$6