



Grand Cru Wine Bar and Bistro



Tapas

Bread Basket

Assorted artisan bread \$3

Roasted Olives and Mixed Nuts

Marinated mixed olives and roasted nuts flash sautéed and topped with fresh herbs and spices. \$6

Artisan Cheese Platter

Chef's selection of imported and domestic cheese with crostinis, artisan bread and fruit compote. \$12

Prosciutto Wrapped Figs

Prosciutto di Parma wrapped around Roasted Belgian Figs, stuffed with goat cheese and drizzled with honey. \$10

Charcuterie Platter

Selection of cured meats, served with cornichons, crostinis and artisan bread. \$12

Red Wine Braised Beef Sliders

Slow braised angus beef in a red wine reduction served on brioche buns and a side of dijon. \$10

Steamed Whole Artichoke

Tender whole artichoke served warm with dipping sauces. \$9

Prince Edward Island Mussels

Steamed with Tasso Ham, fennel, garlic, tomato-herb broth \$9

Foie Gras Terrine and Pâté

Foie Gras Terrine and a Duck Pate served with toasted brioche and fruit compote. \$16

Autumn Bruschetta

Greek Olive tapenade, goat cheese and roasted peppers on crostinis \$9

Truffled Deviled Eggs

Truffle Infused Deviled Eggs with crostinis. \$7

Warm Brie and Honey

Warm Brie and organic honey served with toasted brioche. \$8

Jumbo Lump Crab Cakes

Jumbo lumps of crab on a bed of fresh greens with a Roasted Red Pepper Aioli. \$13

Wild Mushroom Strudel

A selection of wild mushrooms and cheese baked in filo dough. Fennel and arugula salad. \$11

Escargot Bourgogne

Escargot in mushroom caps, baked in garlic parsley butter. \$9

Smoked Salmon

Served with a crisp parsnip pancake, capers, radish-herb salad and horseradish cream. \$9

Soup

House Made French Onion Soup

Caramelized Onion, Beef Broth, Crostinis, Gruyere Cheese. \$7

Soup du Jour

Daily fresh Autumn soup. \$5

*Note: Parties of 6 or more have an 18% gratuity automatically added
Split checks are limited to 2 per table.*