

STARTERS

Crawfish Mac & Cheese	9
house-made bacon, Spanish Mahón	
Braised Pork Belly	11
Summer melon, fried ginger	
BBQ Duck Confit	9
pickled watermelon rind, grilled corn bread	
Pan Seared Sweetbread	12
rhubarb, grilled strawberries	
Salmon Smørbrød	9
dill cured salmon, grilled bread, pickled cucumber, crème fraîche	
Duck Egg & Sausage	12
duck liver sausage, grilled frisée, poached duck egg	
Burrata Cheese	10
warm tomato olive salad	

ENTREES

Pan Seared New York	26
baby root vegetable hash horseradish jus	
Maple Leaf Farms Duck Breast	21
soft polenta, Palisade cherry gastrique	
Smoked Arctic Char	22
sweet corn potato risotto	
Herbed Pork Confit	22
crispy polenta, heirloom tomato salad, aged balsamic, olive oil	

Sides

Sweet corn potato
risotto 6

Root Vegetable Hash 5
Soft Polenta 4

Pommes Frites 4
Creamed Corn 5

SALADS

Sweet Greens	6
candied almonds, vanilla vinaigrette, strawberries, Haystack goat cheese	
Melon & Cucumber	7
lemon vinaigrette, fresh mint, fleur de sel	
White Anchovy Caesar	6
hearts of romaine, Grana Padano, anchovy garnish	
Smoked Salmon Frisée	10
crispy capers, poached egg, house-made bacon, mustard vinaigrette	

SOUPS

Summer Corn "Chowder"	8
sweet corn consommé, shoestring potato, pork trotter, crème fraîche	
French Onion Soup	7
Jarlsberg gratinée, garlic croutons	

Grilled Barramundi	24
black bean shrimp arancini, avocado marble, lobster foam	
Smoked Fettuccini	18
chicken brodo, summer vegetables	
Sweet Soy Buffalo	24
braised lotus root, Verde Farms pea shoots	
Bistro One Burger	12
french fries add: bacon, cheese, mushrooms \$1 ea	
Steak Frites	18
tarragon butter, Pommes Frites	

Join us for **BRUNCH** on **SATURDAYS & SUNDAYS** from 10am to 2 pm

Please ask your server about vegetarian options