

MONDAY – FRIDAY
11:00AM TO 3:00PM



LUNCH

SOUP DU JOUR
&
GRILLED CHEESE AND
APPLE CHUTNEY

cheddar & morbier on organic batard

15

HORS D'OEUVRES

SOUP DU JOUR 8

TRADITIONAL FRENCH ONION SOUP 9

CHARCUTERIE PLATE *with baguette, Dijon mustard and cornichon* 10

EAST END HOUSE SALAD *tomato, cucumber, haricot vert, tarragon French dressing* 8

FRISÉE SALAD *poached pear, duck cracklings, feta, candied walnuts and cider vinaigrette* 9

MIXED GREENS *beets, goat cheese, rum soaked raisins, pistachios and balsamic vinaigrette* 9

HEARTS OF PALM SALAD *avocado, tomato, haricot vert, lemon & olive oil* 9

• Add to any of the above salads: Shrimp \$6, Grilled chicken \$5

PRIX FIXE LUNCH: 20

SOUP OR HOUSE SALAD

EAST END BURGER, SANDWICH OR OMELET

DEVIL'S FOOD CAKE

OR FRESH BERRIES & CREAM

BAGUETTE SANDWICHES *served with pomme frites* 14

JAMBON AND GRUYERE *Dijon mustard on a pressed baguette*

LE SAUCISSON *French salami, artichokes, lettuce, tomato, camembert cheese, Dijon mustard, oil & vinegar*

TRUFFLE CHICKEN SALAD BAGUETTE *Poached natural chicken, lettuce, tomato and truffle mayonnaise*

THE FRENCH DIP *Thinly sliced roast beef, mustard horseradish cream, beef broth*

ENTREES

MOULES FRITES *Prince Edward Island Mussels braised in white wine and herbs with pomme frites* 14

ARTICHOKE AND SEASONAL VEGETABLE PLATE *with quinoa, lemon & olive oil* 12

SEARED TUNA NICOISE *Mesclun greens, deviled eggs, olives, anchovies, tomato, cucumber, oil & vinegar* 15

MUSTARD CRUSTED LANE SNAPPER *braised white beans and sautéed spinach* 18

BREADED CHICKEN PAYARD *mashed potatoes and wild mushroom sauce* 15

ANGEL HAIR PASTA *in sundried tomatoes, jalapenos, garlic herb broth topped with lemon ricotta cheese* 14

MARKET FISH SANDWICH DU JOUR *grilled fish, remoulade, lettuce and tomato* 14

EAST END BURGER *8 ounce burger on a Kaiser roll, pomme frites* 12

Add gnyere, blue, cheddar, American, bacon, mushrooms or onions \$2

STEAK FRITES *8 ounce strip steak, pomme frites and choice of lemon caper butter or béarnaise sauce* 19

OMELET DU JOUR *organic eggs with choice of pomme frites or breakfast potatoes* 12

ARTISANAL CHEESE CART

CHOICE OF ANY THREE 16

CHOICE OF ANY FIVE 23

This is a must for cheese lovers! Choose from Morbier, Chevre, Alsatian Munster, Aged Comte, Sourellette de Fedou, Brie Mon Sire, Tomme de Savoie, Roquefort, Camembert

COCKTAILS

MIMOSA 12

BLOODY MARY 10

BELLINI 12

GRAPEFRUIT GIMLET 12

EAST END GINGER 12

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.

18% SERVICE GRATUITY ADDED
TO PARTIES OF 6 OR MORE

EAST END
BRASSERIE

