



# LUNCH MENU

## SANDWICHES

FRENCH BAGUETTE, RYE BREAD, OR WRAP  
SERVED WITH KOSHER DILL PICKLE AND COLESLAW

<b>SMOKED TURKEY</b>	<b>19</b>
<b>SMOKED SALAMI</b>	<b>19</b>
<b>FIRST CUT PASTRAMI</b>	<b>22</b>
<b>CORNER BEEF</b>	<b>22</b>
<b>BRISKET</b>	<b>22</b>
<b>MONTREAL SMOKED MEAT</b>	<b>24</b>
<b>SHORT RIB PASTRAMI</b>	<b>26</b>
<b>SMOKED VEAL</b>	<b>24</b>
<b>PICKLED TONGUE</b>	<b>28</b>

### ITALIAN **25**

SMOKED VEAL, BEEF PROSCIUTTO, SALAMI,  
BABY ARUGULA, TOMATO, ONIONS,  
ROASTED PEPPERS, BALSAMIC VINAIGRETTE

### RUSTIC **26**

PEPPERCRUSTED ROSETTE, CHICKEN LIVER  
MOUSSE, CORNICHONS, DIJON MUSTARD

### BISTRO GRANDE **25**

CORNER BEEF, MONTREAL SMOKED MEAT,  
PICKLES, LETTUCE, MAYO, YELLOW MUSTARD

### PULLED SHORT RIB **26**

BRAISED SHORT RIB, COLESLAW, PICKLED  
ONIONS, SAUTEED MUSHROOMS, BBQ SAUCE

### SPICY TURKEY WRAP **22**

SMOKED TURKEY, CHERRY PEPPERS, LETTUCE,  
TOMATO, AVOCADO, GARLIC AIOLI

### TRIPLE DECK REUBEN **26**

MONTREAL SMOKED MEAT, MAPLE BEEF  
BACON, SAUERKRAUT, VEGAN CHEESE, RYE  
BREAD, THOUSAND ISLAND

## BURGERS

6OZ BLACK ANGUS RIBEYE PATTY  
SESAME BRIOCHE BUN  
LETTUCE, TOMATO, ONIONS, PICKLES  
SERVED WITH FRENCH FRIES  
COOKED MEDIUM

### CLASSIC **19**

### SMOKED **22**

CHERRY PEPPERS, SAUTEED  
MUSHROOMS, SMOKED SAUCE

### BIG J **24**

MAPLE BEEF BACON, CARAMELIZED  
ONIONS, SMOKED SAUCE, TRUFFLE  
MAYO

### SNOWBIRD **24**

PASTRAMI, CARAMELIZED ONIONS,  
COLESLAW

### AM BURGER **24**

SUNNY SIDE EGG, MAPLE BEEF BACON,  
POTATO STIX

### FRIED CHICKEN BURGER **21**

PANKO BREADED CHICKEN BREAST,  
LETTUCE, PICKLES, CHIPOTLE AIOLI

ALL OF OUR DELI MEATS,  
CHARCUTERIE, AND SAUSAGES, ARE  
ARTISANALLY CRAFTED IN HOUSE  
USING ONLY NATURAL INGREDIENTS  
AND FINEST MEATS

WE DO NOT USE ANY ARTIFICIAL  
COLORING OR PRESERVATIVES IN  
THE PREPARATION OF OUR MEATS

## ADD ONS

LETTUCE	PICKLED ONIONS 1	CARAMELIZED ONIONS 2	MAPLE BEEF BACON 4
TOMATO	CHERRY PEPPERS 1	COLESLAW 2	AVOCADO 3
ONIONS	CRISPY ONIONS 1	SAUTEED MUSHROOMS 2	
PICKLES			



# LUNCH MENU

**CHICKEN NOODLE SOUP 12**

**SOUP OF THE DAY 14**

**TRUFFLE CEASAR SALAD 18**

ROMAINE, AVOCADO, CROUTONS, TRUFFLE CEASAR DRESSING

ADD GRILLED CHICKEN 12

ADD CRISPY CHICKEN 14

**BISTRO COBB SALAD 25**

ROMAINE, AVOCADO, CHERRY TOMATOES, ROASTED CORN, SLICED EGG, GRILLED CHICKEN, BACON BITS, DIJON MUSTARD VINAIGRETTE

**CHICKEN FRIES 18**

BREADED WHITE MEAT CHICKEN, CHIPOTLE AIOLI & TRUFFLE RANCH DIPPING SAUCE

**FANCY FRIES 19**

FRENCH FRIES, PULLED SHORT RIB, BACON BITS, SCALLIONS, SMOKED SAUCE, TRUFFLE RANCH SAUCE

**KFC 22**

KOREAN FRIED CRISPY CHICKEN DRUMETTES, KOREAN CHILI SAUCE

**CHARCUTERIE BOARD 24**

ASSORTED DELI & CHARCUTERIE, CORNICHONS, GRAIN MUSTARD, CROSTINIS

**BRESAOLA CARPACCIO 22**

CURED BEEF FILET, LEMON, OLIVE OIL, CROSTINIS, CORNICHONS

## SAUCES

CHIPOTLE AIOLI	1	KETCHUP	
GARLIC MAYO	1	MAYO	
TRUFFLE RANCH	1	YELLOW MUSTARD	
SMOKED SAUCE	1	DIJON MUSTARD	
GRAIN MUSTARD	1	THOUSAND ISLANDS	
POMME FRITES SAUCE	1	CHIMICHURI	

## CRAFT SAUSAGES

HANDCRAFTED IN HOUSE  
SERVED WITH FRENCH FRIES

**SMOKED KIELBASA 22**

**MERGUEZ 24**

**VEAL & OLIVE 24**

**ENTRECOTE FRITES 28**

BLACK ANGUS 8OZ COOKED TO MEDIUM AND SLICED, FRENCH FRIES, CHIMICHURI, POMME FRITES SAUCE

**PHILLY STEAK 26**

BELL PEPPERS, MUSHROOMS, ONIONS, POTATO WEDGES

**STEAK TERIYAKI 26**

CENTER CUT FILET 6OZ OZ COOKED TO MEDIUM AND SLICED, TERIYAKI GLAZE, SCALLIONS, SESAME SEED, RICE

**SHNITZEL & FRITES 24**

PANKO BREADED CHICKEN BREAST, FRENCH FRIES, POMME FRITES SAUCE

**GRILLED CHICKEN & FRITES 23**

GRILLED CHICKEN BREAST, FRENCH FRIES, CHIMICHURI

## SIDES

FRENCH FRIES	9
POTATO WEDGES	11
COLESLAW	8
CORNICHONS	5
KOSHER DILL PICKLE	3