



ARTISAN DELI · CRAFTED IN HOUSE

Lunch Menu

GOURMET SANDWICHES

Served on French baguette, rye bread, artisan roll, or wrap — with kosher dill pickle & coleslaw

Smoked Turkey	25	Brisket	27
Smoked Veal	29	Pastrami	28
Montréal Smoked Meat	32	Pickled Tongue	36
Italian	34	Triple Deck Reuben	34
Smoked veal, beef prosciutto, salami, baby arugula, tomato, onions, roasted peppers, balsamic vinaigrette. Served on French baguette.		Montréal smoked meat, maple beef bacon, sauerkraut, vegan cheese, Thousand Island. Served on rye bread.	
French Dip	30	Navel Pastrami	29
Roast beef, caramelized onions, horseradish aioli, au jus dipping sauce. Served on French baguette.		Thick-cut navel pastrami, pickles, coleslaw, yellow mustard. Served on rye bread.	
Steak Sandwich	30	Spicy Turkey Wrap	26
Thin cut entrecôte marinated in a home spice blend, sautéed onions. Served in an artisan roll.		Smoked turkey, cherry peppers, shredded lettuce, tomato, avocado, garlic aioli.	
Merguez Sandwich	26	Tenders Sub	27
Housemade merguez sausages, shredded lettuce, harissa aioli. Served in a French baguette.		Chicken tenders, shredded lettuce, tomato, pickles, smoked sauce, truffle ranch. Served in an artisan roll. <i>Tenders tossed in BBQ, Buffalo, or Hot Honey +1</i>	
Chicken Caesar Wrap	26	Turkey BLT	27
Grilled chicken, romaine lettuce, avocado, brioche croutons, truffle Caesar dressing.		Smoked turkey, maple beef bacon, shredded lettuce, tomato, truffle aioli. Served on an artisan roll.	

GOURMET BURGERS

Freshly ground in house, served with French fries

Classic	24	Big J	27
Black Angus ribeye patty cooked medium, shredded lettuce, tomato, onions, pickles.		Black Angus ribeye patty cooked medium, maple beef bacon, caramelized onions, shredded lettuce, tomato, onions, pickles, truffle ranch, smoked sauce.	
Wagyu Double Smash	31	Wagyu Cheeseburger Sliders (3)	32
Ground wagyu beef patties, pickles, vegan cheddar, caramelized onions, smoked sauce.		Ground wagyu ribeye, vegan cheddar, shredded lettuce, truffle aioli.	

*All of our deli meats, charcuterie, and sausages are artisanally crafted in house using only natural ingredients and the finest meats.
We use no artificial coloring or preservatives in the preparation of our meats.*

A 15% service charge will be applied to seated guests.

**Consuming raw or undercooked meats may increase your risk of foodborne illness, particularly for guests with certain medical conditions.*



SOUPS & SALADS

Chicken Noodle Soup	14	Soup of the Day	16
Truffle Caesar Salad	22	Bistro Cobb Salad	32
Romaine lettuce, avocado, croutons, truffle Caesar dressing. <i>Add Grilled Chicken +9 • Add Schnitzel +9</i>		Romaine lettuce, avocado, tomatoes, roasted corn, boiled egg, grilled chicken, maple beef bacon bits, Dijon mustard vinaigrette.	

SAUSAGES & CHARCUTERIE

Handcrafted in house

Sausage Plate	25	Charcuterie Board	32
Merguez, Italian, veal, and lamb sausage. Served with French fries.		Assortment of cured meats, chicken liver cognac mousse, cornichons, grain mustard, and crostinis.	
Chicken Liver Mousse	29	Truffle Bresaola Carpaccio	29
Chicken liver mousse made in house with VSOP Cognac, topped with a fig jam, served with crostinis.		Thin sliced bresaola topped with truffle infused olive oil and arugula, served with crostinis.	

LUNCH PLATES

Schnitzel & Fries	29	Grilled Chicken & Fries	29
Panko-breaded chicken breast, French fries, pomme frites sauce.		Grilled chicken breast, French fries, chimichurri.	
Entrecôte Frites	39	Fancy Fries	24
Sliced medium-cooked Black Angus, French fries, chimichurri, pomme frites sauce.		Pulled short rib & bacon bits, scallions, smoked sauce, truffle ranch.	

SIDES

French Fries	11
Potato Wedges	11
Coleslaw	9
Cornichons	5
Kosher Dill Pickle	3

ADD ONS

Lettuce/Tomato/Onions	
Pickles	
Pickled Onions	
Cherry Peppers	
Crispy Onions	
Caramelized Onions	2
Coleslaw	2
Sautéed Mushrooms	2
Avocado	3
Maple Beef Bacon	5

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