



HANDCRAFTED IN HOUSE, SERVED WITH FRENCH FRIES

SAUSAGES &
Charcuterie

Smoked Kielbasa	24	Charcuterie board	28
Merguez	24	Assorted Deli & Charcuterie, Grain Mustard, Cornichons and Crostinis	
Veal & Olive	24		
Lamb Chorizo	24		

SOUPS &
Salads

Chicken Noodle Soup	13	Soup of the Day	15
Bistro Cobb Salad	28	Truffle Caesar Salad	21
Romaine Lettuce, Avocado, Cherry Tomatoes, Roasted Corn, Boiled Egg, Grilled Chicken, Bacon Bits, Dijon Mustard Vinaigrette		Romaine Lettuce, Avocado, Truffle Caesar Dressing, Croutons	
		<i>Add Grilled Chicken 12 / Add Crispy Chicken 14</i>	

LUNCH
Menu

Schnitzel & Fries	29	Philly Steak	32
Panko Breaded Chicken Breast, French Fries, Pomme Frites Sauce		Bell Peppers, Mushrooms, Onions, Potato Wedges	
Entrecote Frites	36	Steak Teriyaki	32
Sliced Medium Cooked Black Angus, French Fries, Chimichurri, Pomme Frites Sauce		Sliced Medium Cooked 6oz Center Cut, Teriyaki Glaze, Scallions, Sesame Seeds, Rice	
Grilled Chicken & Fries	28	Chicken Shawarma	32
Grilled Chicken Breast, French Fries, Chimichurri		Baby Chicken, Shawarma Spices, Onions, Red Peppers	

Fancy Fries 22
Short Rib and Bacon Bits, Smoked Sauce, Truffle Ranch Sauce, Scallions

Sides		Sauces		Add Ons	
French Fries	9	Ketchup / Mayo		Lettuce	
Potato Wedges	11	Yellow / Dijon		Tomato	
Coleslaw	8	Mustard		Onions	
Cornichons	5	Thousand Island		Pickles	
Kosher Dill Pickle	3	Chimichurri		Pickled Onions	1
		Chipotle Aioli	1	Avocado	3
		Garlic Mayo	1	Cherry Peppers	1
		Truffle Ranch	1	Crispy Onions	1
		Smoked Sauce	1	Caramelized Onions	2
		Grain Mustard	1	Coleslaw	2
		Pomme Frites Sauce	1	Sautéed Mushrooms	2
				Maple Beef Bacon	4

*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*

A 15% service charge will be applied to in-dining customers.

*WARNING: Consuming raw or undercooked seafood and/or meats may increase your risk of foodborne illness if you have certain illness and medical conditions



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

GOURMET Sandwiches

Smoked Turkey	24	Corned Beef	26	Short Rib Pastrami	32
Smoked Salami	24	Brisket	26	Smoked Veal	28
Pastrami	26	Montréal Smoked Meat	29	Pickled Tongue	34
Rustic	26	Pulled Short Rib	28		
Pepper Crusted Rosette, Chicken Liver Mousse, Cornichons, Dijon Mustard		Braised Short Rib, Coleslaw, Pickled Onions, Sautéed Mushrooms, BBQ Sauce			
Bristo Grande	32	Spicy Turkey Wrap	26		
Corned Beef, Montréal Smoked Meat, Pickles, Lettuce, Mayo, Yellow Mustard		Smoked Turkey, Cherry Peppers, Lettuce Tomato, Avocado Garlic Aioli			
Italian	32	Triple Deck Reuben	34		
Smoked Veal, Beef Proscuitto, Salami, Baby Arugula, Tomato, Onions, Roasted Peppers, Balsamic Vinaigrette		Montréal Smoked Meat, Maple Beef Bacon, Sauerkraut, Vegan Cheese, Rye Bread, Thousand Island			

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

GOURMET Burgers

Smoked	26	AM Burger	28
Cherry Peppers, Sautéed Mushrooms, Smoked Sauce		Sunny Side Egg, Maple Beef Bacon, Potato Stix	
Big J	28	Snowbird	28
Maple Beef Bacon, Caramelized Onions, Coleslaw		Pastrami, Caramelized Onions, Coleslaw	
Wagyu Sliders (3)	29	Fried Chicken Burger	24
Ground Wagyu Ribeye, Vegan Cheddar, Crispy Lettuce, Truffle Aioli		Panko Breaded Chicken Breast, Lettuce, Pickles, Chipotle Aioli	
Classic	24		

Sides

French Fries	9
Potato Wedges	1
Coleslaw	1
Cornichons	8
Kosher Dill Pickle	5
	3

Sauces

Ketchup / Mayo	
Yellow / Dijon Mustard	
Thousand Island	
Chimichurri	
Chipotle Aioli	1
Garlic Mayo	1
Truffle Ranch	1
Smoked Sauce	1
Grain Mustard	1
Pomme Frites Sauce	1

Add Ons

Lettuce	
Tomato	
Onions	
Pickles	
Pickled Onions	
Avocado	1
Cherry Peppers	3
Crispy Onions	1
Caramelized Onions	1
Coleslaw	2
Sautéed Mushrooms	2
Maple Beef Bacon	4

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