

APPETIZERS & TAPAS

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| | \$ |
| Baked Brie in Phyllo Served with green apple confit and toasted almonds. | 12 |
| Pate en croute Simply the best comfort food. Made on premise and served with a poached pear, spiced port jelly and gourmet crackers. | 10 |
| Bistro Mussels Two Ways – Fresh from the Atlantic served with Parisian style shallots and white wine or with a creamy mild curry sauce. | 12 |
| · <i>Add frites</i> | 4 |
| Cracked Marinated Olives Garlic, coriander seeds, lemon, thyme, fennel and peppercorns marinated in olive oil. | 7 |
| Rustic Crab Cakes The finest blue crab tossed with our own unique blend of spices and coated with panko. | 15 |
| Beef Carpaccio Thinly sliced peppercorn crusted AAA beef tenderloin, basil & roasted shallot oil, arugula and shavings of regianno parmesan. | 15 |

BEVERAGE SELECTIONS

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| Soda <i>coke, diet coke, sprite, ginger ale</i> | 2 | Select Draught: | |
| Juice <i>orange, cranberry</i> | 3 | Pints | 6 |
| Gourmet Soft Drinks <i>Orangina, Lemonatta, Stewart's Black Cherry Cola, Stewart's Root Beer, Ice Tea, Perrier</i> | 3 | Half Pints | 3 ⁵⁰ |
| San Pellegrino (750 ml) | 5 | <i>Stella Artois, Heineken, 'Burlington's Own' Nickel Brook Ale</i> | |
| Coffee and Tea | 2 | 'Martini's' | |
| Cappucino/Latte | 4 | <i>all our martinis have 2.5 oz - ask for your favorite shaken or stirred</i> | 8 |
| Espresso | 3 | We offer a wide range of aperitifs, spirits, and liqueurs. | |
| Double | 5 | | |
| Specialty Coffee <i>Spanish, Monte Cristo, B52, or George's own</i> | 8 | <i>Please see our wine list for your selection</i> | |

*Especially for you...
Our kitchen uses zero trans fat oil and low sodium sea salt.
Our water is triple filtered.*

Soups & Salads

SOUPS & SALADS

~ SOUP ~

| | \$ |
|--|----|
| Soup du Jour <i>Made daily with the freshest seasonal ingredients.</i> | 6 |
| Classic French Onion <i>Created with our own veal stock reduction. A rich broth of sweet onions and topped with melted gruyere crostini.</i> | 8 |

~ SALAD ~

| | \$ |
|--|----|
| Marinated Vegetable and Goat Cheese Tower <i>Warm zucchini, red onions, Portobello mushrooms and colored peppers set atop mixed greens laced with infused herb oil and balsamic reduction.</i> | 12 |
| Rustic Caesar Salad <i>With crisp pancetta, shavings of regianno parmesan, in our own creamy dressing.</i> | 8 |
| Mesclun Mixed Greens <i>Gently tossed in our bistro vinaigrette.</i> | 7 |

~ IN ADDITION ~

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| Add grilled chicken or daily fish | 6 |
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• All prices do not include applicable taxes •

Lunch Features

LUNCH FEATURES,

*all sandwiches served with your choice of
Mesclun mixed greens
or our in-house made frites.*

| | \$ |
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| Townsend Smokey Chicken Baguette Grilled chicken breast seasoned with a white southern bbq sauce with grilled roma tomatoes, nestled in fresh country baguette. | 12 |
| Shadeland Vegetable and Brie Melt Served open face with pesto, brie, tomato, avocado and red onion warmed on naan bread. | 12 |
| West Plains Own Gourmet Burger 6 oz. choice sirloin, made with our signature touch of unique herbs and spices, with bacon, tomato, mayonnaise, lettuce, gruyere cheese and red onion. | 13 |
| Danforth Mushroom Crepe Three light crepes with a wild mushroom ragu, served with a béchamel sauce. | 12 |
| Aldershot AAA Steak & Frites 8 oz. New York striploin grilled to choice topped with beurre rouge. | 18 |
| Spring Garden Quiche Created daily with the freshest seasonal ingredients. | 12 |
| Unsworth Daily Pasta Feature Our ingredients change daily to offer a variety of pasta delights. | 12 |
| LaSalle Fish Feature discover the different fish dishes our chefs prepare | 16 |

• all our lunch features, salads & appetizers are available for takeout.