

# RESTO GARE

## BISTRO LUNCH

### Petites Bouchées

#### ESCARGOT 🌾 18

Herb & garlic marinated snails, sautéed & served with grilled house focaccia

#### CALAMARS 18

Crispy fried battered calamari, orange ginger dipping sauce, chimichurri drizzle

#### FRITES MAISON 7

Hand cut house fries with chipotle aioli

#### FOIE GRAS 26

Pan-seared with house compote, grilled focaccia, dried fruit, spiced nuts

#### CHAMPIGNONS 15

Sautéed mushroom medley with red wine, shallots, garlic, chevre & grilled garlic bread

#### COQUILLES ST. JACQUES 24

Seared Scallops with potato purée, lardon, mushrooms, fine herbs, Gruyère gratin & panko crumbs

#### BRIE FAUX FONDUE 🌾 16

Melted brie cheese, field berry compote, spiced nuts served with grilled house focaccia

### Les Plateaux

#### LES FROMAGES 28

Curated cheese board with pickles, nuts, preserves, fruit & grilled bread

#### CHARCUTERIE 28

Pâté maison, chorizo, rosemary infused ham, pickled vegetables, house mustard, berry compote

### Les Soupes et Salades

#### SOUPE DU JOUR 7

House made seasonal soup

#### SOUPE À L'OIGNON FRANÇAISE 🌾 10

Classic French onion soup, crouton, Gruyère cheese

#### SALADE DE LA GARE half 8 full 16

Garden fresh mixed greens, tomatoes, cucumber, red pepper, root curls, creamy green goddess dressing

#### SALADE CAESAR CLASSIQUE 🌾 half 8 full 16

Crisp romaine, bacon bits, house dressing, fresh parmesan, focaccia croutons & green onions

#### Les Accompagnements

Grilled Chicken Breast 9

Grilled Cajun Prawns 9

Garlic Cheese Toast 7

#### SALADE NIÇOISE AU SAUMON 🌾 28

6 oz salmon, field greens, grape tomatoes, creamer potatoes, black olives, pickled green beans, soft-boiled egg & creamy herb dressing

#### SALADE DE CONFIT CANARD 27

Duck confit, grilled peaches, romaine lettuce, hand torn basil, toasted walnuts & blue cheese dressing

#### SALADE DE BETTERAVES 🌾 20

Mixed greens with roasted beets, daikon radish, battered jalapeños, goat cheese, candied nuts, lemon poppyseed dressing



On request our chefs can prepare this item gluten free.

Let your server know of any food allergies.

Prices are subject to taxes. 15% gratuity will be added to groups of 10 or more.

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## BISTRO LUNCH

### Crêpes Resto

(With choice of soup du jour, house salad or french fries)

#### FRUITS DE MER 25

Shrimp, scallops, salmon & dill bechamel

#### VÉGÉTARIENNE 19

Mushrooms, ratatouille, goat cheese & balsamic drizzle

#### À LA FERME 20

Chicken, ham, brie & swiss cheese

### Des Sandwichs

(Served with your choice of soup du jour, house salad or french fries)

#### CROISSANT À LA SALADE WALDORF 19

Chicken, apples, red grapes, raisins, walnuts & arugula

#### CROISSANT CAPRESE PARISIEN 16

Local heirloom tomatoes, basil, double brie cheese, arugula with chipotle aioli

#### CROQUE MONSIEUR 16

Smoked ham and Gruyère with dijon & bechamel on grilled focaccia

#### PORC BARBECUE 22

Barbecue pulled pork sandwich, tempura fried jalapeños & purple slaw on house ciabatta

#### BIFTECK FRANÇAIS 26

French beef dip, shaved prime rib, caramelized onion, Gruyère & horseradish aioli on ciabatta, served au jus

#### SANDWICH ENTRECÔTE NOIRCI 31

Blackened 6oz ribeye steak, fried onions & black garlic aioli on open-faced grilled focaccia

### Bistro Classique

#### POUTINE 15

Hand cut fries, Bothwell cheese curds & house gravy

#### TOURTIÈRE DE MAMAN 22

Resto Gare's special recipe beef & pork pie, with flaky crust & country gravy, served with a side salad

#### RATATOUILLE AVEC PAIN À L'AIL 22

Rustic southern French vegetable stew, eggplant, bell peppers, zucchini, onions and tomatoes, fresh herbs & chèvre gratinée

#### PÂTES AU PISTOU 20

Blistered tomatoes, goat cheese, green onions & pistou cream sauce on a bed of pasta

#### GOURMOND MAC & CHEESE 20

3 cheese sauce & toasted herbed bread crumb

#### ADD ONS

White Truffled Mushrooms 9

Grilled Chicken Breast 9

Smoked Ham 9

#### BOUCHÉES DE FILET AU FROMAGE BLEU 31

6oz beef tenderloin tips, red wine honey reduction, blue cheese, squash puree & house fries



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