<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Cone of Sweet Potato Fries</td>
<td>5.95</td>
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<tr>
<td>Belgian Style Cone of Sweet Potato Fries served with Sweet Mustard Aioli</td>
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<tr>
<td>Caesar Salad</td>
<td>8.95</td>
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<tr>
<td>Romaine Hearts Tossed with House Caesar Dressing, Asiago Cheese, Seasoned Croutons and Pancetta Crisp</td>
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<tr>
<td>Art-Is-In Jalapeno, Cheese Dynamite Baguette</td>
<td>10.95</td>
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<tr>
<td>“Les Voltigeur Farm” Grilled Chicken Breast, Smoked Bacon, and Hot House Tomato</td>
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<tr>
<td>Leafy Greens and Arugula</td>
<td>7.95</td>
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<tr>
<td>Leafy Lettuces, Crunch Roots, Apple Wedges, Inca Berries, Toasted Pecans, and House Mustard Vinaigrette</td>
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<tr>
<td>Forest Mushroom Spaghettini</td>
<td>12.95</td>
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<tr>
<td>Tossed with Tomato Sauce, Quebec Garlic, Basil Leaves, and Roasted Potatoes</td>
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Switch Your Sides to Half Fries and Half Salad for $2.00
Bakers Burger .................................................. 12.95
Handmade 8oz Beef Burger with Smoked BBQ Sauce, Cheddar and Onion Crisps on a Pretzel Bun served with Fresh Cut Fries

Black Bean Burger ............................................. 10.95
Vegetarian Burger served on Whole Grain Bun with Roasted Walnut mayonnaise, Blue Cheese Crumble and Lettuce served with Fresh Cut Fries

Fish and Chips .................................................. 12.95
Haddock Loin in Beer Batter, Japanese Tartar Sauce, Slaw, and Fresh Cut Fries

CHEF’S SPECIAL

Steak Frites .................................................. 15.95
Marinated Tripple “A” Bavette Grilled with Red Wine Shallot Demi-Glace, Fresh Cut Fries, and Leafy Greens

Signature Bakers Dessert and Starbucks Coffee ............. 5.00
Hazelnut Chocolate Cheesecake Garnished with Double Smoked Maple Bacon Flakes Served with Starbucks Coffee

No gluten ingredients
No animal products or by products
Dish features locally sourced ingredients
Contains no meat but may contain eggs or dairy

No gluten ingredients
Note we are not a gluten-free facility, thus we cannot guarantee that there is no cross contamination which may result in traces of gluten in items.
Cauliflower Soup .................. 6.95
Cauliflower, Local Onions, Curry, McIntosh Apple and St-Albert Smoked Cheddar Cheese Crouton

Tuna Ravioli ..................... 14.95
Lacquered Tuna served with Squash Ravioli, Red Petter Relish, and Lemongrass Beurre Blanc

Dijonnaise Chicken ............. 13.95
St-Agapit Chicken Thighs Dijonnaise, Sautéed Mushrooms served with Buttered Mashed Potatoes and Creamed Chili Spinach

Duck Confit ....................... 15.95
Hudson Valley Duck Leg Confit, glazed with Maple Butter, Hazelnut Spatzle and Ontario Apple Cider Braised Red Cabbage

Sweet Potato Gnocchi .......... 13.95
Handmade Sweet Potato Gnocchi tossed with Onions, Thyme, Kale, Dried Cranberries, Chardonnay and Lemon Zest

DESSERT

Crème Brulée ...................... 5.95
Lemon Curd Crème Brulée served with Fruit Coulis and Chocolate Cigarello