

BAKERS

Appetizer.

Soup Suggestion \$8.00

Chef's inspiration soup, ask your server for more details!

Leafy Greens Salad   \$10.00

Leafy Lettuce, Yellow and Red Beets, Fruit D'or Sun Dried Cranberries, Lebanese Cucumbers, Heirloom Tomatoes, Toasted Pecans with our House Maple Cider Vinaigrette

Caesar Salad  \$10.00

Our classic Caesar Salad with Parmigiano Reggiano, Garlic Croutons and Prosciutto Chips

ADD GRILLED CHICKEN FOR \$5.50

Beets & Prosciutto Salad  \$12.00

Red and Yellow Beets, Prosciutto di Parma, Blue l'Hermite, Quebec Maple Syrup and Extra Virgin Olive Oil

Borani  \$10.00

Brined and Grilled Eggplant, served with Chickpeas simmered in Tomato, Yogurt, Mint and Spinach

Chef's Feature Starter MARKET PRICE

Chef's creation inspired by local and boreal ingredients! Ask your server for more details!

Sides.

Sweet Potato Crinkle Wedges   \$7.00

Served with a Roasted Garlic Aioli

Freshly Cut French Fry Cone   \$6.00

Main Course.

Art-Is-In Bakery Rosemary Baguette  \$14.00

Grilled Saveurs Des Monts Chicken Paillard, Smoked Bacon, Bib Lettuce, Heirloom Tomato and Roasted Garlic Mayonnaise

Beef Chuck Burger  \$14.00

Freshly Ground 8oz Grilled Beef Chuck, St-Albert Cheddar Cheese, Bib Lettuce, Heirloom Tomato, Sauteed Onions, Raven's Sauce

ADD FRENCH FRIES OR HOUSE SALAD FOR \$3.50

ADD SWEET POTATO FRIES FOR \$4.50

ADD BACON \$2.00 | ADD FRIED EGG \$2.00

Vegan Kofta Steamed Bun  \$14.00

Green Valley Plant-Based Patty, Pickled Carrots, Daikon, Lebanese Cucumber, Cilantro, and a Tahini Hoisin Sauce

Fish & Chips   \$18.00

Beer Battered MSC Atlantic Cod Filet served with a Ravigotte Sauce, Cabbage & Bok Choy Slaw and Freshly Cut House French Fries

House-Made Gnocchi Di Patate  \$18.00

Gnocchi with Fried Sage, Roasted Kabocha Squash, and Parmigiano Reggiano in a Beurre Blanc Sauce and served with an Art-Is-In Ciabatta Garlic Toast

Seasonal Entrée MARKET PRICE

Chef's creation! Ask your server for more details!

House Made Rosemary Focaccia \$5.00

Served with Herbed Butter or Extra Virgin Olive Oil and Balsamic Vinegar