

\$41 SUMMERLICIOUS LUNCH

choice of appetizer, main & dessert

Appetizers

- CHICKEN LIVER PÂTÉ
saskatoon berry compote, cornichons, sourdough
- LA PLUME ‘CAPRESE’ SALAD
mozzarella, niagara stone fruit, heirloom tomato, olives, basil
- B.C. TUNA TARTARE
summer peppers, capers, preserved lemon, castelvetrano olive, sumac
- WATERMELON GAZPACHO
labneh, tomato, cucumber, roasted peppers, basil

Mains

- PASTA BOLOGNESE
radiatori pasta, beef & pork bolognese, porcini, parmigiano-reggiano
- SEARED SALMON
green beans, charred zucchini, watercress, gribiche
- GRILLED STEAK & PEA SALAD
3oz strip loin, fresh peas, sugar snaps, horseradish, balsamic roasted onion, salad greens, chimichurri
- GIANNONE RÔTISSERIE CHICKEN
quarter chicken, pomme purée, gravy, smoky mustard
- VEGAN EGGPLANT ‘STEAK’
cashew cheese, green onion & pepper vierge, candied pepita seeds

Desserts

- CHOCOLATE MOUSSE
coffee crèmeux, coffee chantilly, salt
- OLIVE OIL GÂTEAU
citrus diplomat, lemon marmalade, basil
- COMTÉ CHEESE
apple & fennel mustard, buckwheat cracker

Summerlicious Drinks

- PARIS EN VERRE 1.5oz 14
local spirit gin 7, st-germain elderflower liqueur, lemon
- RIVIÈRE ROUGE 1.5oz 14
local spirit whisky 3, lemon, raspberry, soda
- MISTRAL FIZZ 2.5oz 14
local spirit vodka 8, cabert prosecco, meaghers triple sec, peach, lime, soda
- ZESTE DE VIE non-alc 14
noa italian apéritivo, lemon, mango, watermelon
- LE FEU DOUX non-alc 14
ginger ale, mango & jalapeño syrup, soda
- BEER 16oz
Lost Craft ‘Lost Light’ Pale Ale. 8
High Park ‘Lightwave’ Ipa 8
- WINES 5oz/8oz/750ml
Cabert Prosecco Extra Dry- Friuli, IT 12/-/55
Laurent Miquel ‘Nocturnes’ Syrah/Grenache, Languedoc, FR 12/18/55
Laurent Miquel Albariño, Languedoc, FR 12/18/55

Additions

- BACON 6 MERGUEZ 6
- EGG (2) 6 SMOKED SALMON 8

Hors d'Oeuvres

- BREAKFAST BRUSCHETTA18
labneh, heirloom tomato, avocado, cucumber, olives, basil, sourdough
- SMOKED SALMON BRUSCHETTA 24
labneh, avocado, smoked salmon, pickled beet, cucumber, dill
- WARM MARINATED OLIVES.....9
olive oil, fresh chilies, herbes de provence
- TRADITIONAL BEEF TARTARE..... APP 22 / MAIN 35
dijon mustard, shallots, capers, parsley, egg yolk, harissa
enjoy as a main with a side of frites!
- ESCAROLE CAESAR SALAD.....18
escarole, romaine, bacon bits, anchovies, parmigiano-reggiano, olives, garlic croûtons, creamy garlic dressing
- FRENCH ONION SOUP19
three cheeses, baguette, parsley
- BURRATA19
heirloom beets, pickled radicchio, preserved cherries, olives
- SEASONAL FRUIT PLATE.....12

Pâtisserie

- BUTTER CROISSANT5
CHOCOLATE CROISSANT.....6
ALMOND CROISSANT.....6
SWEDISH CARDAMOM BUN.....6

Plats Principaux

- OMELETTE..... 20
whipped ricotta, roasted tomato, arugula
- CROQUE MADAME CRÊPE 26
rôtisserie ham, gruyère, two sunny-side-up eggs, pickled zucchini, béchamel
- SMOKED SALMON..... 26
“socca” chickpea pancake, poached eggs, hollandaise sauce
- EGGS BENEDICT
poached eggs, spinach, toasted croissant, hollandaise sauce, served with house salad
with ham 23 with smoked salmon 27
- LA PLUME BREAKFAST 25
two sunny-side-up eggs, bacon, lamb merguez, roasted mushrooms, potatoes, sourdough
- QUICHE..... 20
asparagus, spinach, comté, served with house salad
- LABLABI 24
tunisian chickpea stew, merguez, poached eggs, harissa, pita
- FRENCH ONION BURGER 28
caramelized onion, comté, dijon & rosemary aioli, served with frites
- MUSHROOMS ON TOAST..... 22
poached eggs, roasted mushrooms, spinach, hollandaise sauce, sourdough
- CLASSIC WAFFLE.....18
berries, banana, chantilly, maple syrup
- BANOFFE WAFFLE 20
banana jam, banana caramel, chocolate, chantilly, maple syrup
- DUCK A L'ORANGE WAFFLE..... 40
duck confit, fried eggs, orange, aurugla, maple syrup
- 7OZ FLAT IRON STEAK..... 40
two sunny-side-up eggs, sauce vierge, breakfast potatoes
- RÔTISSERIE CHICKEN SALAD..... 26
green peas, snow peas, pea sprouts, charred onion, horseradish, frisée

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.