Oval ROOM BRASSERIE

DÉJEUNER

HORS D'OEUVRES

HOUSE-MADE SOURDOUGH PULL-APART WARM BUNS
with butter and olive oil 5

WARM OLIVES
black Bella di Cerignola and Vertes alla Calce olives with coriander, chilis, orange and lemon zest 12

FROMAGE
four artisanal cheeses with apple mostarda served with lavosh 23 small 41 large

FGH SALAMI BOARD
ever-evolving selection of Canadian salami served with pickled vegetables and lavosh
22 small 37 large

TEN SPA HUMMUS AND BLACK OLIVE TAPENADE
with local tomatoes, Belgian endive, olive and Maldon Salt 21

FROMAGE RICOTTA MAISON
fresh ricotta made in-house with tomatoes, fresh basil, olive oil and Maldon salt 19

CHICKEN LIVER "BRÛLÉE"
creamy custard with a hint of port 17

SMOKED GOLDEYE
with whipped horseradish cream cheese, pickled shallots, capers, and toast rounds 25

CALAMARI RING FRITES
served with lemon and tzatziki 21

LARGE POACHED SHRIMP (6)
with house-made cocktail sauce and horseradish 30

BREADED PICKEREL BITES
with mustard relish mayonnaise 22

OYSTERS in the HALF-SHELL
served with fresh horseradish, apple mignonette and hot sauce 4.5 ea

SOUPE DU JOUR 12

SALADES

SALADE CAESAR
with traditional dressing, sourdough croutons and shaved Parmigiano Reggiano 20

WEDGED ICEBERG
with house-smoked bacon, poached egg, tomato, and Green Goddess dressing 20

ENDIVE, FRISÉE & RADICCHIO SALAD
with blue cheese, poached pear, candied pecans, and sherry vinaigrette 20

ROASTED BEET SALAD
with whipped ricotta and goat cheese, arugula, toasted hazelnuts, grapefruit segments and olive oil 20

BALTHAZAR SALAD
field greens, avocado, asparagus, radish, fennel, salted ricotta, and white truffle lemon vinaigrette 21

SALADE DE TOMATES PROVENÇAL
with cucumbers, feta, parsley, olives, salt-brined capers and red wine vinaigrette 22

LOCAL FARRO SALAD
toasted pistachio, arugula, and herbed pesto 20

Salad add-ons:
+ grilled chicken breast 10
+ pastrami-smoked salmon 15
+ garlic prawns (6) 20

Taxes and gratuities are not included in the prices. Vegetarian with some modifications. Vegan with some modifications.
No gluten in this dish but may come into contact with traces of gluten.

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XII

BEER

"Beer is proof that God loves us and wants us to be happy."
– BENJAMIN FRANKLIN

PINT SIZE

LOCAL BEER ON TAP 10

LOW LIFE BARREL HOUSE
SMALL PALE (3.4%)
tropical aroma of fruit salad with smooth texture and tastes of topical hops and citrus

GOOD NEIGHBOUR BREWING CO.
PREMIUM PALE LAGER CZECH-STYLE (4.5%)
crisp, light, refreshing

GOOD NEIGHBOUR BREWING CO.
ESPECIAL DARK AMBER LAGER MEXICAN-STYLE – NEGRA MODEL
smooth, toasted caramel

SOOKRAM'S BREWING CO.
DESERT ISLAND WEST COAST IPA
intense hop flavours and aromas of peach, mango and tropical fruit

BARNHAMMER
LE SNEAK BELGIQUE
spiced with coriander, bitter orange peel, and black pepper

DEAD HORSE CIDER
LOOK ON THE BRIGHT SIDE (5%)
crisp, tart and refreshing, made with Manitoba apples

TALL BOYS
10

GOOD NEIGHBOUR HAZY IPA
Winnipeg

FORT GARRY DARK ALE
Winnipeg

GUINNESS STOUT
Ireland

STELLA ARTOIS
Belgium

STONE ANGEL BREWING CO. 'RED SETTER' IRISH RED ALE
Winnipeg

LITTLE BROWN JUG GOLDEN ALE
Winnipeg

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XIII

BUBBLES + ROSÉ

BY THE GLASS (6 OZ) / POT LYONNAIS (500 ML) / BOTTLE (750 ML)
We are proud to use Le Verre de Vin and Coravin for our wine preservation systems.

POT LYONNAIS

We serve our wine in a traditional Pot Lyonnais – a 16oz wine carafe with a distinctive thick glass bottom. It originated in 16th century France, in the La Croix-Rousse neighbourhood of Lyon. Lyon was the 'silk capital of the world' for centuries and home to master silk weavers who, after a full day's work, could be found dining in Lyonnais bistros called *bouchons* and drinking the customary 17 ounces of wine paid to them by their employers each week.

The Pot Lyonnais was reduced to 16 ounces so the bosses could stretch a single litre of wine into two pots and have a glass to spare for themselves. The thickness of the glass bottom was to give the bottle stability and became the perfect cloak to conceal the "missing" ounce of wine.

BUBBLES

BENJAMIN BRIDGE nv, Nova Scotia (CDN)	14 / 70
BENJAMIN BRIDGE nv Rosé, Nova Scotia (CDN)	90
PROSECCO Trevigiana, Treviso (ITA)	13 / 52
CRÉMANT DE BORDEAUX Cuvée du Haut-Garriga Brut, Bordeaux (FRA)	88
CHAMPAGNE Philippe Dechelle *Cuvée Terrienne* Brut (FRA)	25 / 125
CHAMPAGNE Philippe Dechelle Rosé Brut (FRA)	145
CHAMPAGNE Dom Pérignon 2010 Brut (FRA)	610
CHAMPAGNE Louis Roederer *Cristal 2005* Brut (FRA)	674

ROSÉ

HONDARRABI ZURI, HONDARRABI BELTZA *Astobiza* 2020, Txakolí de Alava (SPN)	72
CINSAULT, GRENACHE, SYRAH Bruno Lafon *Ripaille* nv, Côte de Provence (FRA)	14 / 40 / 60
GRENACHE Château Ollieux Romanis *Cuvée Classique* 2020, Languedoc (FRA)	92

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VI

STILL CRAZY'...WORLD OF WHISKEY

(*after all these years)

1 FINGER (1 OZ) / 2 FINGERS (2 OZ)

CANADA

CROWN ROYAL	10 / 15
CROWN ROYAL NORTHERN HARVEST	11 / 16
CROWN ROYAL BLACK	10 / 15
GIBSON'S FINEST RARE (12 YRS)	11 / 16
J.P. WISER'S RARE MANITOBA WHEATFIELD GOLD	12 / 17

IRELAND

BUSHMILLS	10 / 15
BUSHMILLS BLACK BUSH	11 / 16
JAMESON	10 / 15
JAMESON BLACK BARREL	12 / 17

USA

FOUR ROSES BOURBON	10 / 15
BASIL HAYDEN BOURBON	12 / 17
BULLEIT BOURBON	11 / 16
BULLEIT BOURBON (10 YRS)	12 / 17
KNOB CREEK BOURBON	11 / 16
MAKER'S MARK	11 / 16
KNOB CREEK SMOKED MAPLE	11 / 16
WOODFORD RESERVE BOURBON	11 / 16
TINCUP AMERICAN RYE WHISKEY	11 / 16
JACK DANIELS	10 / 15

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VII

TEQUILA MIGHT NOT BE THE ANSWER...

But it's worth a shot.

SINGLE-SHOT (1 OZ) / DOUBLE-SHOT (2 OZ)

TEQUILA

ESPOLÒN BLANCO	10 / 15
CASAMIGOS BLANCO	15 / 20
1800 REPOSADO	10 / 15
DON JULIO REPOSADO	15 / 20
CASAMIGOS REPOSADO	14 / 19
CLASE AZUL REPOSADO	55 / 75
ESPOLÒN REPOSADO	10 / 15

MEZCAL

CASAMIGOS MEZCAL	17 / 27
FANDANGO MEZCAL	10 / 15