Executive Chef John VETERE

Executive Sous Chef Nicholas ANTUNES



CHICKEN LIVER PARFAIT | 18

Crostini, sweet preserve, cornichon

CURED PLATE | GF | 18

Sliced and cured meats, rotational selection, cornichon

DUCK/PORK TERRINE | 18

Sweet preserve, cornichon

Walnut crostini & sweet preserve

COMFORT CREAM | 1.5oz Jordan Station, Niagara

NIAGARA GOLD | 1.5oz Jordan Station, Niagara 2 PIECES 22

3 PIECES 29 **NOSEY GOAT** | 1.5oz Jordan Station, Niagara

CHARCUTERIE AND CHEESE | 69

Chicken liver parfait, a rotational selection of cured meats, duck and pork terrine, cornichon, sweet preserve and crostini,

with 2 cheeses of your choice

Sunday

FEATURE SANDWICH MP

Rotating sandwich feature, frites or salad

FISH AND CHIPS | GF | 30

Lake Erie Pickerel, hard apple cider batter, tartar sauce, house slaw, lemon, frites or salad

STEAK & EGG BRUNCH FRITES | GF | 45

Beverly Creek Farms prime striploin, sunny side up egg, brunch frites, beef jus, horseradish

KIMCHI FRIED RICE | GF | 29

Braised short rib, poached egg and black garlic sauce, herb salad

EGGS BENEDICT | 29

Dre's English muffin, poached eggs, Hollandaise, smoked salmon or ham, sautéed spinach and mushroom, spiced frites or salad

Small Plates

DRE'S BREAD 10

Daily sourdough, whipped butter

ROASTED BUTTERNUT SQUASH SOUP | 16

Crème fraîche, pumpkin seed pesto, and a chive sour cream muffin *Can be GF

ORGANIC ARUGULA SALAD | GF | 16

Arugula, goat cheese, sliced pickle beet, toasted sunflower seeds, sweet and smoky sumac dressing

+ CHICKEN SUPRÊME | 10

BRUNCH FRITES | GF | 10

House fries, black garlic aioli

CRISPY CAULIFLOWER | GF | 16

Fried cauliflower, café de Paris aioli, feta cheese, green onion, chilis

SHORT RIB TARTINE | 20

Warm spiced short rib, pickle salad, grilled sourdough bread

KIDS FLUFFY FLAPJACK | 12

+ MACERATED FRUITS | 2



OYSTERS | GF

Rotational East Coast with garnishes DOZEN 42 1/2 DOZEN | 22

STICKY TOFFEE PUDDING | 15

Forty Creek whisky sauce, warm spiced date cake, vanilla bean ice cream

BASQUE CHEESECAKE | GF* | 15

Spiced rum studded cranberries, caramel molasses sauce, gingerbread oat crumb

HAZELNUT CHOCOLATE ORANGE TORTE | GF | 15

Mocha buttercream, hazelnut flour chocolate orange torte, toffee crunch

Ask your server about our suggested pairings



🤛 Please inform your server of any dietary restrictions or allergies when placing your order 🛛 📢





