



Serving up knockout takeout since 2002.

Our innovative menu features all housemade ingredients and changes with the season. Chef Grégoire Jacquet sources fresh ingredients from select community vendors and local farms to create each menu item's crave-worthy flavors.

At Grégoire, our customers are a part of our extended family. We take great pleasure in serving you sophisticated meals that are always delicious, exciting, and reasonably-priced.

Local Love

We are proud to serve ingredients from these local, family-owned businesses:



Connect with us at:

www.gregoirerestaurant.com

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Home of the
Potato Puff!

Grégoire®

**All Day Menu
11:30am - 7pm**

www.gregoirerestaurant.com

Spring 2024



Grégoire Sandwiches

Chilled marinated Catalan Farm zucchini with herbed ricotta on a French round 🥗🌱	\$13.40
Smoked salmon with umeboshi cream & fried taro matches on a French round	\$16.40
Fried buttermilk chicken filet with spicy coleslaw on a French hoagie 🔥	\$15.40
Make it vegetarian with a Sundial Chickpea Cutlet 🌱🥗	
Grilled chicken with pesto & fresh mozzarella in grilled lavash	\$15.40
Grilled spiced lamb patty with oven-dried tomato, mint, & feta on ciabatta 🔥	\$16.40
Make it a double patty +\$4.50	
Sliced roast beef with chipotle, Jack cheese, & fried onions on ciabatta	\$16.40
Sautéed Fra'Mani Salame Rosa & onions with Emmental cheese on a bun 🔥	\$15.40

Soup of the Day Small \$5.10, Medium \$6.10, Large \$7.10

Potatoes

Crispy potato puffs 🥔🌱 or Housemade french fries 🔥🌱🌱	\$8.00
Parmesan cheese +\$2.00	
White truffle essence +\$2.00	
Garlic & parsley +\$2.00	
Poutine, cheese curds, & gravy 🔥	\$10.00

Sweets

Rhubarb bread pudding, crème fraîche 🔥🌱	\$7.00
Vanilla mousse with raspberry sauce 🥗🌱	\$7.00
Chocolate ganache fold 🔥🌱	\$7.00



Grégoire Salads

Organic mixed green salad with baked carrots, onions, yellow squash, & pickled cucumbers, balsamic vinaigrette 🥗🌱	\$11.40
Grégoire Salad with...	
Grilled chicken, pesto dressing 🌱	\$15.40
Baked rock cod, garlic & cilantro dressing 🌱	\$17.40
Grilled asparagus & Parmesan cheese quiche with greens, balsamic vinaigrette 🔥🌱	\$14.40
Chilled marinated Catalan Farm zucchini with herbed ricotta, lemon & thyme dressing 🥗🌱	\$15.40
Smoked salmon with umeboshi cream & fried taro matches, balsamic vinaigrette 🌱	\$18.40
Fried buttermilk chicken filet with spicy coleslaw, garlic & cilantro dressing 🔥	\$17.40
Grilled chicken with pesto & fresh mozzarella, balsamic vinaigrette 🌱	\$17.40
Grilled spiced lamb patty with oven-dried tomato, lemon & thyme dressing 🔥🌱	\$18.40
Sliced roast beef with chipotle and Jack cheese, balsamic vinaigrette	\$18.40
Sautéed Fra'Mani Salame Rosa & onions with Emmental cheese, pesto dressing 🔥🌱	\$17.40

gregoirerestaurant.com

Easy delivery through order.gregoirerestaurant.com



Served Hot



Vegetarian



Vegan



Gluten Free

