SIGNATURE COCKTAILS 2oz

FRENCH BLONDE *nouveau* | 16
NE1 gin, lillet blanc, grapefruit, rosemary and thyme cordial

LEFLEUR *violets for roses* | 16
NE1 rum, st germain, butterfly syrup, lemon juice, and lavender bitters

KING'S RIZZ *épicé* | 16
Tequila infused with smoked chili, honey-blood orange syrup, lemon juice and Campari

TRAIN TO TROIS-RIVIÈRES *érable* | 16
Maverick barnburner 'bourbon', aperol, amaro, maple syrup and lemon

ESPRESSO MARTINI | 16
Tag No 5 vodka, cold brew espresso and organic cane syrup, shaken with aztec chocolate bitters

CLASSIC COCKTAILS 2oz

VODKA OR GIN MARTINI'S AND MANHATTAN'S | 15
{premium spirit | 18}
shaken or stirred? dirty with olives? dry? lemon twist? up or on the rocks? it's up to you...

BOUFFON OLD FASHION | 16
maverick barnburner 'bourbon' style whisky, orange-syrup, angostura aromatic bitters on the rocks

FRENCH 75 | 15
london dry gin, lemon-syrup, Henry of Pelham traditional method, brut sparkling wine

SANGRIA | 14
brandy, aperol, mixed citrus, seasonal fruit & herbs, spritzed with prosecco

MOCKTAILS

MOCK-MOSA | 14
choice of mango, grapefruit, pineapple or freshly squeezed orange juices, topped with loxton N/A brut sparkling

CIPRIANI BELLINI | 14
lush white peach, sparkling wine, sweet and effervescent...

SHIRLEY'S SUNRISE SPRITZ | 14
fresh squeezed orange juice, cranberry, grenadine, spritzed with gingerale

NO NO NEGRONI | 15
zero-proof take on the classic, bittersweet blend of botanical NOA gin, Italian bitters and herbal red vermouth

DRAFT BEER

12oz | 9 | 20oz | 12

BLACK SWAN road trip
FOUR FATHERS light lager 4%
BLACK SWAN epa 16oz
ROYAL CITY cream ale
COWBELL
absent landlord kolsch ale
FEATURE IPA
FEATURE TAP
PERONI nastro azzurro 10 | 14

DE ALCOHOLIZED WINE

L'ARJOLLE | FRANCE
12 | 20 | 60

viognier-sauvignon blanc
merlot-granache red 60
{750 bottle only}

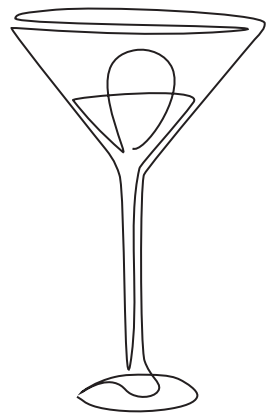
LOXTON | AUSTRALIA
12 | 60
N/A sparkling brut

NA BEER | 8

Gruvi golden era brew
Gruvi juicy ipa
PERONI 'nastro azzurro' 0.0

BEVERAGES

soda pop 4
fruit juice 5
limonata 5
aranciata 5
Booch kombucha 7
2PP | unlimited
Naturizzata
filtered water - still/sparkling



CAFE BOUFFON

GOOD *evening* dinner

weekly

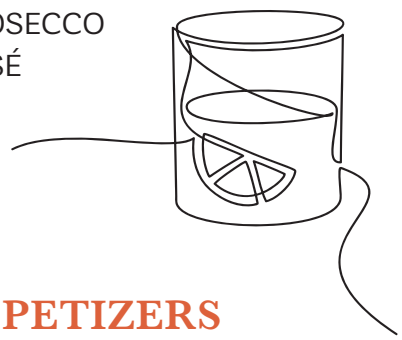
Cinq à Sept 5:00PM - 7:00PM | *Sundays 5:00 - close*

SATURDAY & SUNDAY BRUNCH
10:00AM – 3:00PM

CINQ À SEPT | 10

5:00PM - 7:00PM

FEATURE COCKTAIL
FEATURE MOCKTAIL
MARTINIS
MANHATTANS
PROSECCO
ROSÉ



COCKTAILS & SMALL PLATES

BREAD SERVICE | 10
OLIVES | 8
BATATA CROQUETTES | 12
half portion croquettes, harissa aioli
POTATO PAVE | 8
creamy thyme and roasted garlic vinaigrette
SIDE LOCAL GREENS | 8
FRITES | 8
CHARCUTERIE FOR 2 | 19
with house pickled vegetables and baguette

APPETIZERS

MIXED GREENS | 16
pickled shallots, pumpkin seeds, fresh herbs and a lemon vinaigrette

SALADE LYONNAISE | 18
boston bibb and frisée, creamy garlic and shallot vinaigrette, lardons and a bouffon crispy poached egg

WARM JERUSALEM ARTICHOKE AND CHARRED ENDIVE SALAD | 16
root vegetable chips, creamy thyme and roasted garlic vinaigrette

SALADE NIÇOISE | 25
seared ahi tuna, tomato, olives, green beans, fingerling potatoes, local greens, and classic lemon vinaigrette

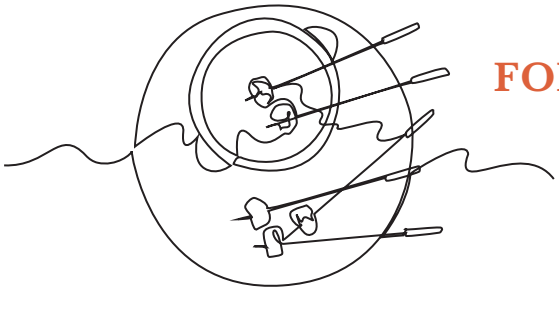
STEAK TARTARE | 25
classic french organic beef tenderloin with shallot, caper, gherkins and egg yolk emulsion, toasted baguette

FRENCH ONION SOUP | 18
rich broth, caramelized onions, baguette croutons and gruyère

MOULES MARINIERES | 20
white wine, garlic, shallot, butter and fresh herbs with grilled sourdough

ESCARGOT ROCKEFELLER | 18
herb butter, garlic breadcrumbs, gruyère and grilled sourdough

BATATA CROQUETTES | 18
moroccan spiced potato croquettes and harissa aiöli



FONDUE FOR TWO | 40

a blend of Alpine cheeses, nutmeg, white wine and luxardo served with sourdough and cornichons

stratford's favourite brunch

SATURDAY & SUNDAY FROM 10:00AM - 3:00PM

MAIN COURSE

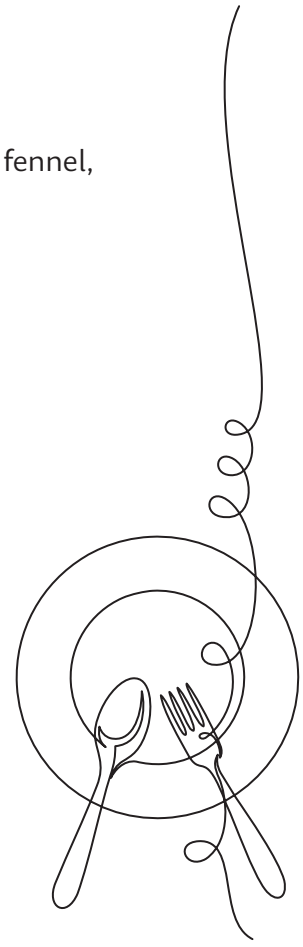
PAPPARDELLE | 26
fresh pappardelle, saffron cream, caramelized fennel, comte cheese and breadcrumbs

BOUFFON BURGER | 30
McIntosh Farms blend of chuck and brisket, with sweet caramelized onions, gruyère, creamy aiöli and green leaf lettuce
- served with frites

CHICKEN SUPREME | 34
seared chicken supreme, potato pave, braised baby carrot, rich chicken jus

DUCK CONFIT | 35
confit of duck leg, moroccan braised cabbage, fingerling potato, preserved lemon

PICKEREL | 36
fresh pickerel, warm baby potato and caper salad, haricot vert, radish, beurre blanc with fine herbs



STEAK FRITES

McIntosh Farms 6oz tenderloin | 47

ADD SAUCE +8
BÉARNAISE *butter & tarragon*
POIVRE *brandy & green peppercorn*
CAFÉ DE PARIS COMPOUND BUTTER *dijon & fresh herbs*

OYSTERS 6/23 | 12/45

classic mignonette, fresh horseradish, mango habanero hot sauce, and lemon

