

SIGNATURE COCKTAILS 2oz

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

SECOND INTERMISSION | 15
NE1 vodka, ontario peach, galliano, sparkling wine, black pepper

DARK CHOCOLATE NEGRONI | 15
dark chocolate infused gin, campari, sweet vermouth and cacao bitters

NOSTRADAMUS {THOMAS} | 14
duck fat washed canadian whisky, sweet vermouth, cherry and aromatic 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, 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...

ARNAUD | 15
fresh squeezed lemonade with house brewed peach infused
iced tea and mint

DRAFT BEER 12oz | 9 | 20oz | 11

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

DE ALCOHOLIZED WINE

L'ARJOLLE | FRANCE 12 | 20 | 60
viognier-sauvignon blanc or rosé
merlot-granache red 60 {750 bottle only}
LOXTON | AUSTRALIA 12 | 60

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



weekly

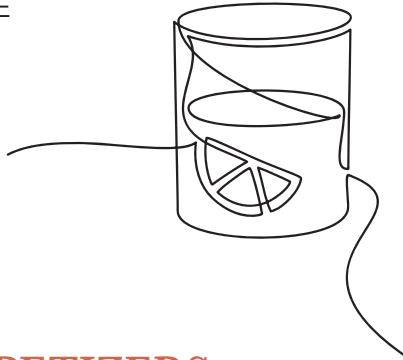
Cinq à Sept 5:00PM - 7:00PM | Sundays 5:00 - close

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

CINQ À SEPT | 10

5:00PM - 7:00PM

FEATURE COCKTAIL
FEATURE MOCKTAIL
MARTINIS
MANHATTANS
PROSECCO
ROSÉ



APPETIZERS

DRESSED GREENS | 14

local mixed leafy green lettuces, with a lemon and honey vinaigrette

SALADE LYONNAISE | 18

boston bibb and frisée, creamy garlic and shallot vinaigrette, lardons and a bouffon crispy poached egg

FRENCH CARROT SALAD | 16

creamy lemon ricotta, shaved carrot and chickpea salad, parsley, toasted sliced almonds and pickled golden raisins

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, sourdough croutons & gruyère

PORK TERRINE | 18

perth county pork, seasonal mustard pickles, toasted baguette

CHEDDAR CROQUETTES | 18

aged cheddar and potato with chives and spicy rouille

COCKTAILS & SMALL PLATES

BREAD SERVICE | 10

OLIVES | 8

CHEDDAR CROQUETTES | 12

2 piece croquette, spicy rouille

SIDE LOCAL GREENS | 8

FRITES | 8

CHARCUTERIE FOR 2 | 19

selection of cured meats and cheese with cornichons, rhubarb compote and focaccia crisps

stratford's favourite brunch

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

MAIN COURSE

MOULES MARINIÈRES | 28

white wine, garlic, shallot, butter and fresh herbs

GOAT CHEESE RAVIOLI | 28

white wine burre blanc, roasted beets, tarragon, thyme and toasted walnuts

BOUFFON BURGER | 30

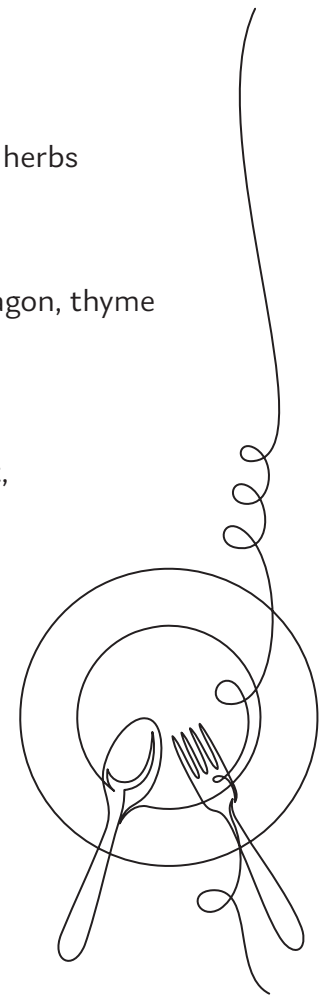
McIntosh Farms blend of chuck and brisket, with sweet caramelized onions, gruyère, creamy aioli and green leaf lettuce
- served with frites

CHICKEN SUPREME | 34

seared chicken supreme, pomme puree, broccolini, creamy mushroom and herb sauce

COD PROVENÇAL | 36

cod fillet simmered in fresh tomato, white wine, capers, olives, white anchovy with fingerling potato



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

