

# Cocktails 2oz | 15

FRENCH BLONDE *Nouveau*

NE1 gin, lillet blanc, grapefruit, rosemary and thyme cordial

SHERRY COSMOPOLITAN

amontillado sherry and NE1 vodka, cranberry, honey syrup, orange liqueur

CHERRY MANHATTAN

house rye whiskey, amarena cherry, dolin vermouth rouge, tawse pinot barrel bitters and aztec chocolate bitters

NORMANDY | APPLE CIDER HIGHBALL

calvados, cognac, apple cider reduction topped with soda and tawse 'blanc de blancs' crispy apple

L'ESCAPE

coconut clarified white rum with pineapple and chai spices

SEASONAL SANGRIA

red, rosé or white wine depending on the day... brandy, aperol, mixed citrus, seasonal fruits and herbs

## MOCKTAILS | 14

MOCK-MOSA

fresh squeezed orange juice and loxton sparkling brut

SALTED CARAMEL APPLE SPRITZ

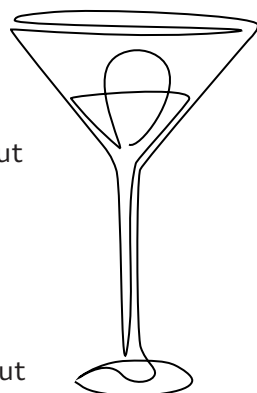
apple cider, salted caramel syrup, and cinnamon topped with Loxton sparkling brut

CHAI PINA COLADA

pineapple, lime, and chai spices clarified with coconut

CIPRIANI BELLINI *a refreshing take on the classic Bellini*

lush white peach purée and sparkling water



## DRAFT BEER 12oz | 9 | 20oz | 11

FAIRWEATHER donna pilsner | FOUR FATHERS village lager

BLACK SWAN epa | ROYAL CITY cream ale

COWBELL absent landlord kolsch ale

FEATURE IPA | FEATURE BREWERY

PERONI nastro azzurro 10 | 14

## DE ALCOHOLIZED WINE 150ml | 250ml | 750ml

L'ARJOLLE | FRANCE | 12 | 20 | 60

viognier sauvignon | merlot grenache

LOXTON | AUSTRALIA

sparkling brut 11 | 50

## NA BEER | 8

GRUVI golden era brew | GRUVI juicy ipa | PERONI 'nastro azzurro' 0.0

## BEVERAGES soda pop 4 | fruit juice 4

limonata 5 | aranciata 5 | Booch kombucha 7

2PP | unlimited | Naturizzata **filtered water** - still/sparkling



GOOD  
evening dinner

weekly

Prix Fixe - \$45

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

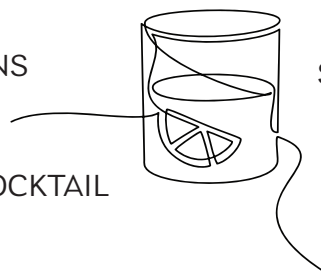
SATURDAY & SUNDAY BRUNCH

10:00AM - 3:00PM

## CINQ À SEPT | 9

5:00PM - 7:00PM

FEATURE COCKTAIL  
MARTINIS  
MANHATTANS  
PROSECCO  
ROSÉ  
FEATURE MOCKTAIL



## COCKTAILS & SMALL PLATES

BREAD SERVICE | 10  
OLIVES | 8  
SALT COD CROQUETTES | 12  
2 piece croquettes, chive  
and caper mayonnaise  
DRESSED GREENS | 8  
FRITES | 8  
FEATURE APPETIZER | 9

*stratford's favourite brunch*

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

## APPETIZERS

DRESSED GREENS | 14  
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

GEM LETTUCE | 17  
tender Gem lettuce with pickled watermelon radish  
and a creamy Comté dressing, finished with fried croutons

ESCARGOTS DE BOURGOGNE | 18  
escargots broiled in garlic butter and gruyère, served with toast

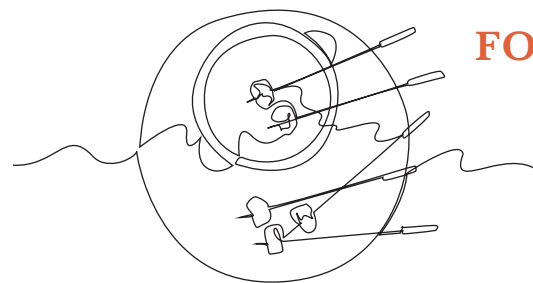
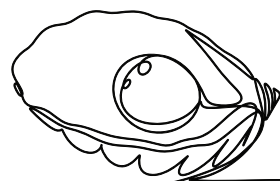
FRENCH ONION SOUP | 18  
rich beef broth, caramelized onions, sourdough croutons & gruyère

LEEK TARTINE | 18  
tender braised leeks layered with whipped ricotta and finished with  
aromatic fennel pollen - choice of grilled sourdough / rustic white

SALT COD CROQUETTES | 18  
fried salt cod & creamy potato croquettes, chive & caper mayonnaise  
add croquette 1pc | +5

## OYSTERS 6/23 | 12/45

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



## FONDUE FOR TWO | 40

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

## \$45 PRIX FIXE

CHOICE OF STARTER SALAD  
gem lettuce | lyonnaise | carrot

CHOICE OF MAIN  
pappardelle | poisson | chicken | duck +5

## MAIN COURSE

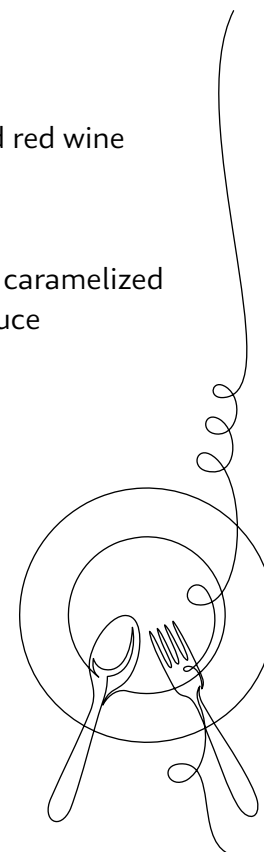
PAPPARDELLE | 28  
house made pappardelle, cremini mushroom and red wine  
ragu with a brown butter bread crumb

BOUFFON BURGER | 28  
a savory blend of chuck and brisket, with sweet caramelized  
onions, gruyère, creamy aiöli and green leaf lettuce  
- served with frites

CHICKEN SUPREME | 33  
french peas and bacon, jus and celeriac purée

POISSON | 36  
artic char, braised leeks and mustard sauce,  
tarragon oil and crispy leek tops

CONFIT DUCK | 36  
salt cured duck leg with a raspberry jus  
reduction, braised red cabbage with fragrant  
coriander and peppercorn



## STEAK FRITES

6oz McIntosh tenderloin | 47

ADD SAUCE +8

BÉARNAISE *butter & tarragon*

POIVRE *brandy & peppercorn*

BORDELAISE *red wine & shallot*