

# Cocktails 2oz

FRENCH BLONDE *Nouveau* | 15

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

SPRING INTERMISSION | 14

vodka, strawberry, galliano, sparkling wine and lemon

PEACH & POIVRE SPRITZ | 14

peach black tea, lillet blanc, sparkling wine, black pepper

SPICY MARGARITA | 15

tequila, lime, orange liqueur, mango-habanero hot sauce, soda

NOT AN ESPRESSO MARTINI | 15

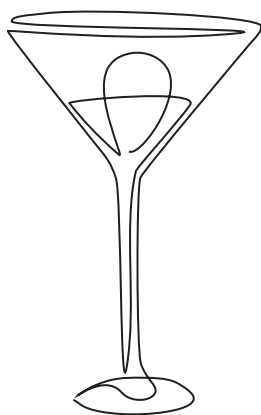
espresso, amaro montenegro, fresh raspberry

DARK CHOCOLATE NEGRONI | 15

dark chocolate infused gin, campari, sweet vermouth, cacao bitters

NOSTRADAMUS | 14

duck fat-washed whisky, sweet vermouth, oleo saccharum, bitters



## MOCKTAILS

MOCK-MOSA | 14

choice of mango, grapefruit, pineapple or freshly squeezed OJ topped with N/A sparkling wine (loxton brut)

SPICY MARGARET | 14

pineapple, lime, oleo saccharum, mango-habanero hot sauce, soda

RIDDLES IN THE DARK | 14

espresso, NOA amaro, fresh raspberry. Shaken.

CIPRIANI BELLINI | 14

lush white peach puree, sparkling wine. Sweet and effervescent

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

FAIRWEATHER donna pilsner | 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** 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 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  
FEATURE WINE  
MARTINIS  
MANHATTANS  
PROSECCO



## APPETIZERS

### DRESSED GREENS | 14

Loco Fields 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 | 23

tuna, tomato, olives, green beans, fingerling potatoes, egg, Local Fields arugula and classic lemon vinaigrette

### STEAK TARTARE | 25

hand-cut organic beef tenderloin, pickled shiitakes, pomegranate, lemon, dill, and whipped cheddar mousse  
*- served with focaccia crisps*

### FRENCH ONION SOUP | 18

rich broth, caramelized onions, sourdough croutons & gruyère

### LEEKs GRIBICHE | 18

chilled braised leeks with classic gribiche, capers, and fines herbes  
*- served with grilled toast*

### CHEDDAR CROQUETTES | 18

fried organic cheddar croquettes, cornichon mousse

## COCKTAILS & SMALL PLATES

### BREAD SERVICE | 10

OLIVES | 8

### CHEDDAR CROQUETTES | 12

2 piece croquette, cornichon mousse

### SIDE LOCO FIELDS 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 FRITES | 28

PEI mussels in a classic white wine marinère  
*- served with frites and aiöli*

### AGNOLOTTI | 28

hand folded basil ricotta-filled agnolotti in brown butter with lemon, poppyseed, spring peas, and herb oil

### BOUFFON BURGER | 30

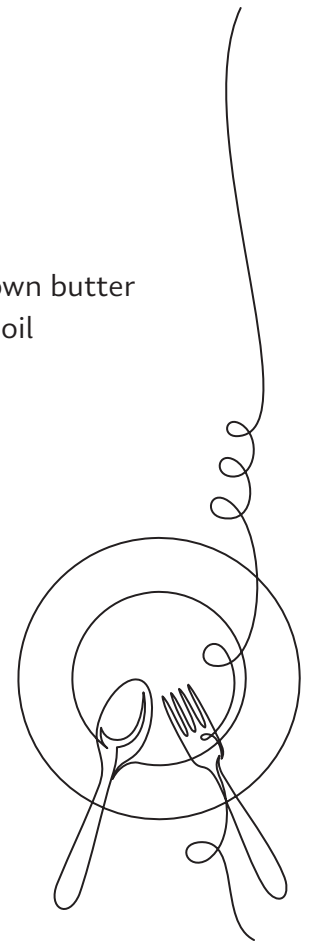
McIntosh Farms blend of chuck and brisket, with sweet caramelized onions, gruyère, creamy aiöli and green leaf lettuce  
*- served with frites*

### CHICKEN SUPREME | 33

seared chicken supreme, écrasées de pomme de terre and a mixed mushroom sauce with fine herbs

### BOUILLABAISSE | 39

shrimp, mussels, and cod in a rich seafood broth with herb oil, vanilla, and coffee *- served with grilled toast*



## STEAK FRITES

McIntosh Farms 6oz tenderloin | 47

ADD SAUCE +8

BÉARNAISE *butter & tarragon*

POIVRE *brandy & peppercorn*

GORGONZOLA *cheese & cream*

## OYSTERS 6/23 | 12/45

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

