



**to start**

**SOUP DU JOUR**

**RED HAT BISTRO CAESAR**

CRISP ROMAINE, PARMIGIANO REGGIANO, GARLIC-ANCHOVY BREADCRUMBS, BLACK PEPPER, HOUSE CAESAR DRESSING

**HOUSEMADE RILLETTES**

CLASSIC FRENCH DUCK & HEIRLOOM PORK CONFIT, SLICED AND SERVED WITH PICKLED RED ONIONS CORNICHON, GREEN PEPPERCORN MUSTARD, BAGUETTE TOAST

**entree**

**BRUSSELS SPROUTS & FRIED EGG SALAD**

A WARM SALAD OF BRUSSELS SPROUTS, WILD RICE, RED QUINOA, SWEET POTATO, HOUSE SMOKED SHIITAKE MUSHROOMS, PINE NUTS, LEMON MUSTARD VINAIGRETTE

**MOULES FRITES "Aux Les HALLES"**

PRINCE EDWARD ISLAND MUSSELS STEAMED WITH GARLIC, WHITE WINE AND SHALLOTS, SERVED WITH FRITES

**GRILLED SCOTTISH SALMON**

*\*sustainably raised*

SAUTEED SPINACH, FRENCH GREEN LENTILS, POMMERY MUSTARD-HERB VINAIGRETTE

**RED QUINOA BURGER** *\*vegetarian*

A HOUSEMADE BURGER OF RED QUINOA, SPINACH, SHIITAKE MUSHROOMS *garnished with* BIBB LETTUCE, CHIPOTLE AIOLI, PICKLED RED ONION & AVOCADO, TOASTED BRIOCHE OR CIABATTA ROLL  
CHOICE OF *greens vinaigrette or frites*

**HANGER STEAK FRITES**

RED HAT FRITES, CHOICE OF BERNAISE SAUCE RED WINE REDUCTION OR CHIMICHURRI VINAIGRETTE

**LUNCH - MONDAY - FRIDAY**  
**DINNER - SUNDAY - FRIDAY**

-BEVERAGES, TAX AND GRATUITY ARE NOT INCLUDED  
-NO SUBSTITUTIONS PLEASE

20% SERVICE CHARGE ON PARTIES OF 7 OR MORE

**sweet**

**CHOCOLATE PISTACHIO POT DE CREME**

*a french custard*  
VALRHONA DARK CHOCOLATE,  
WHIPPED CREAM

**ALMOND CROISSANT SANDWICH**

VANILLA GELATO

**KEY LIME PIE**

GRAHAM COOKIE CRUST,  
FRESH WHIPPED CREAM



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