



Fall 2019 / Winter 2020

Artisan Meat & Cheese Plate

prosciutto, smoked salmon, smoked gouda, aged ny cheddar, pickled peppers, walnuts & cornichons served w/baguette 22.

Escargot

6 burgundy escargot in garlic & parsley butter 11.5 GF

Spring Rolls

4 deep-fried vegetable spring rolls w/cabbage, onions, vermicelli, mushrooms & carrots served w/boston lettuce, mint & vietnamese dipping sauce 12.5 VE

Chili Fries

topped w/aged ny cheddar cheese, red onion, sour cream & scallions 11.

S² Bistro Smoked Salmon

in-house smoked scottish salmon w/capers, red onion & arcadian greens 13. GF

Poached Eggs Meurette

poached eggs in red wine w/bacon, onions & mushrooms over potato pancake served w/arcadian greens 14.5 GF

Winter Salad

baby spinach, roasted pears, pomegranate, feta cheese & balsamic vinaigrette 13. GF, VE

Waldorf Salad

granny smith apple, celery, walnuts & grapes dressed in mayonnaise over a bed of lettuce 12. GF, VE

S² Bistro Chopped Salad

spinach, romaine & iceberg tossed with artichokes, chickpeas, tomato, red onion, applewood smoked bacon, bleu cheese, walnuts & balsamic vinaigrette 13.5 GF
(topped with choice of grilled salmon, shrimp, beef or chicken, add 5.)

Fire Grilled Flatbread Pizza

our feature for the evening market price

Hot Prime Rib Sandwich

shaved roasted hot prime rib au jus w/paprika, melted onion mayonnaise & smoked gouda served w/arcadian greens & house cut french fries 16.

Bunless Drover Hill Farms Burger

8oz, local, all natural, grass fed, angus ground beef, in between two eggplant parmesan slices served w/arcadian greens 15.

Impossible Burger

6oz vegetable burger w/caramelized onions, cheddar cheese on a brioche roll served w/arcadian greens & house cut french fries 16. VE

Braised Beef

braised 3 hours in vegetable broth served w/green lentils & vegetable brunoise 23. GF

Chili Con Carne

homemade ground beef, 3 beans & guajillo, ancho, chipotle & morita chiles served w/cheddar cheese, red onion, sour cream, scallions & corn bread 16. GF

Maple Leaf Farms Duck

roasted duck breast w/green peppercorn sauce & au gratin potato 29. GF

Chicken & Shrimp

grilled boneless chicken breast & sautéed u-15 shrimp in white wine, garlic, diced tomatoes over angel hair pasta 26.

S² Catch of the Day on Wood

catch of the day roasted on a cedar plank w/lemon garlic butter sauce & choice of side 26. GF

Western Flat Iron Steak

grilled usda choice 8oz flat iron w/western rub, topped w/chili-fried onions served w/arcadian greens & house cut french fries 26.

Beef Tenderloin

grilled usda choice 7oz filet mignon "au poivre" served w/arcadian greens & house cut french fries 29.

Executive Chef Yann Guigné Sous Chef Clarence McBride GF gluten free, VE vegetarian, VG vegan