

to share

ROASTED EGGPLANT DIP

tahini, garlic, olive oil,
served with baguette & veggies

\$12

STEAK TARTARE

pickle, shallot, worcestershire, farm
yolk, horseradish

\$17

1/2 DOZEN OYSTERS

mignonette, horseradish, lemon

\$19.5

EAT

SMOKED MUSSELS & SALTINES

cloverleaf smoked mussels
served old school style in their can

\$7

alleyway classics

SAFFRON CREAM MUSSELS

served with baguette

\$17.75

FRIED CHICKEN

fries, duck gravy, hot sauce

\$18

MEAT & BREAD

roasted grass fed alberta beef, oven
dried tomatoes, olive oil, baguette

\$19

DUCK MAC & CHEESE

braised duck medallion, gruyere,
parmesan, green peas

\$17.5 / NO DUCK \$14.5

container 'taters

PARMESAN FRIES

truffle oil, arugula pesto aioli

\$8 SM \$11 LG

BRASSERIE POUTINE

cheese curds, duck gravy

\$9 SM \$13 LG

BUFFALO CHICKEN POUTINE

spicy fried chicken, blue cheese,
cheese curds, house ranch, duck gravy

\$12 SM \$16 LG

DUCK POUTINE

shredded duck confit, cheese curds,
duck gravy

\$12 SM \$16 LG

ADD: foie gras \$7 - house-made sausage \$5.5 - extra curds \$3

salads

GREENS

tomato, carrot, radish, parmesan,
honey balsamic vinaigrette

\$8 SM \$12 LG

CAESAR

bacon, capers, croutons, parmesan,
garlic lemon aioli

\$15.5

ALBACORE TUNA NICOISE

potato, green beans, tomato, cauliflower, olives, caper vinaigrette

\$19.75

ADD: seared chicken thigh \$5 - sockeye salmon \$7.5 - albacore tuna \$7.5

menu prepared by the team at Brasserie Kensington
we are committed to using fresh, local ingredients

bar snacks

tasty, drinking, sharing food

salted CHICKEN SKIN

house hot sauce

\$6

house-made CORNDOG

dijon mustard

\$7

fried PAN BREAD

ricotta, garlic oil

\$7

strips of BACON

maple syrup

\$6

duck fat POTATO CHIPS

feature aioli

\$6

spiced POPCORN

butter, daily seasoning

\$5

fresh VEGGIES

garlic lemon dip

\$6

green CHICKPEA DIP

crostini

\$6

crispy PIGS EARS

\$6.5

SCOTCH EGG

brasserie mustard, pickles

\$7

burgers & sandwiches

CHOICE OF SIDE:

fries - greens - daily soup

CHEESEBURGER

smoked cheddar, brasserie mustard,
arugula pesto aioli

\$16.75

VEGGIE BURGER

house-made lentil & wild rice patty,
gruyere, cucumber, lemon & arugula
pesto aioli

\$16.5

CHICKEN CLUB

grilled chicken thigh, bacon,
gruyere, lemon & arugula pesto aioli

\$16.75

GRILLED CHEESE

house-cured back bacon,
smoked cheddar, tomato

\$16.75

ADD: bacon \$3 - mushrooms \$2.5 - fried egg \$2.5

SUB: poutine \$5 - caesar salad \$4 - gluten free bun \$3.5

sweets

ICE CREAM SANDWICH \$9

frozen peanut butter mousse, dark chocolate cookies

EARL GREY CRÈME BRÛLÉE \$10

earl grey shortbread