

BRAS·SE·RIE

KENSINGTON

food for the people

~ BAR SNACKS ~

salted CHICKEN SKIN /6.5

brasserie POTATO CHIPS /6

crispy PIG EARS /7

CRUDITÉS with garlic lemon aioli /6

~ SOUPS & SALADS ~

SOUP OF THE DAY served with artisan linseed bread /9

BRASSERIE FRENCH ONION duck broth, crostini, gruyère /11.5

HOUSE GREENS radish, carrot, tomato, parmesan, honey balsamic vinaigrette /13

BRASSERIE CAESAR bacon, crispy capers, croutons, parmesan, egg, garlic lemon aioli /16

SALAD ADDITIONS: seared chicken thigh /5 or duck leg confit /15

~ APPETIZERS & SHARING PLATES ~

PAN SEARED SCALLOPS marinated mushrooms, parsley salad, cold pressed canola oil /18

OLIVE OIL PAN BREAD lemon & marash pepper ricotta /7.5

cold pressed canola FRIED BRUSSELS SPROUTS, maldon, roasted garlic aioli /13

STEAK TARTARE pickle, shallot, worcestershire, marash pepper, farm yolk, fresh horseradish /18

SCOTCH EGG house-ground pork, brasserie mustard, house pickled vegetables /8

SAFFRON CREAM MUSSELS pommes frites /18.50

EAST COAST OYSTERS mignonette, lemon, fresh horseradish (minimum 1/2 dozen) /3.5 each

FOIE GRAS TORCHON (2oz) toasted brioche, british columbia peach preserve, sea salt /20

~ POMMES FRITES ~

CLASSIC POMMES FRITES roasted garlic aioli /8.5

PARMESAN & TRUFFLE FRITES white truffle oil, roasted garlic aioli /11

BRASSERIE POUTINE cheese curds, duck gravy /12.5

FOIE GRAS POUTINE 1oz foie gras torchon, truffle oil, parmesan /18

DUCK CONFIT POUTINE cheese curds, duck gravy /16

GLUTEN-FREE POUTINE cheese curds, port-veal jus /14



see our chalkboard for MEALSHARE features— for each meal you order, we give one meal to a youth in need

please inform your server of any allergies prior to ordering ~ 18% gratuity on parties of 8 or more

brasseriekensington.com ~ @the_brasskens ~ #brassEATS

~ HOUSE CRAFTED SANDWICHES \$17 ~

all sandwiches served with your choice of: pommes frites, side house greens or soup of the day

BEEF BRISKET BURGER local cheese curds, tomato, lettuce, pickles, brasserie mustard, roasted garlic aioli

WILD RICE, LENTIL & MUSHROOM BURGER gruyère, cucumber, lemon & roasted garlic aioli

BRASS CLUB seared chicken thigh, bacon, gruyère, tomato, lemon & roasted garlic aioli

CROQUE MADAME linseed bread, house-cured ham, farm egg, mornay, brasserie mustard, roasted garlic aioli

SUBSTITUTE: french onion soup /6 ~ poutine /5 ~ side caesar salad /4

ADD: bacon /3 ~ mushrooms /2.5 ~ fried egg /2.5

~ STEAK & FRITES \$29 ~

6oz ALBERTA GRASSFED BAVETTE pommes frites, green beans

your choice of:

BRANDY PEPPERCORN VEAL JUS

FOIE GRAS & ROASTED SHALLOT COMPOUND BUTTER

CONFIT TOMATO, GARLIC & OLIVE OIL

add fresh grated horseradish /1.5

~ SIDES FOR THE TABLE ~

GREEN BEANS buttered /10

DUCK GRAVY /4

MUSHROOMS garlic roasted /11

beef fat ALBERTA FINGERLING POTATOES /11

FOIE GRAS (1oz) torchon /10

ZUCCHINI grilled with charred lemon /11.5

~ CASSOULET ~

DUCK, PORK & WHITE BEAN STEW rich, hearty & slow-cooked, served with grilled bread /16.5

ADD: duck leg confit /15 ~ house-made pork sausage /5.5 ~ or both /18

~ ENTRÉES ~

BROME LAKE DUCK BREAST buttered crêpe, chanterelles, confit radish, preserved cherry jus /34

BACON WRAPPED LINGCOD smoked paprika tomato broth, steamed mussels, green beans, fingerling potatoes /33

PAN FRIED RAINBOW TROUT crispy potatoes, grilled zucchini, scallion, lemon caper vinaigrette /28

DUCK CONFIT & RILLETTE roasted buttercup squash, brussels sprouts, beets, maple gastrique /30

~ SWEET STUFF ~

SPICED PUMPKIN CHEESECAKE crème fraîche, dark horse caramel, pumpkin seed brittle /10

EARL GREY CRÈME BRÛLÉE earl grey shortbread /10

DARK CHOCOLATE & COCONUT BREAD PUDDING almond & coconut tea ice cream, chocolate tuile /8