

# DINNER MENU

5pm- 10pm



## HORS D'OEUVRES

PAIN et BEURRE warm baguette, truffle honey butter	5
SOUPE du JOUR chef's daily soup creation	11
SOUPE à l'OIGNON CLASSIQUE melted gruyère, glazed onion, rich beef broth	14
SAUMON MOUSSE CROSTINI smoked salmon, goat cheese mascarpone, capers, dill, caviar	14
TARTARE de BOEUF raw beef tenderloin, cornichons, shallots, capers, grilled baguette	22
HUITRES ou PALOURDES du JOUR oysters of the day	MP
CHARCUTERIE chef's selection	25
ASSIETTE DE FROMAGE chef's selection of cheeses	16
COCKTAIL de CREVETTES jumbo shrimp, brandy cocktail sauce	18
PÂTE MAISON duck confit pâté, cornichons, pink honey, crostini	16
SALADE de BETTERAVES et CHÈVRE roasted beets, goat cheese mascarpone, blueberry balsamic glaze, honey roasted sunflower seeds	18
SALADE CÉSAR AUX ENDIVES endive salad, anchovy dressing, croutons, grated prosciutto	16

## ENTRÉES

POPPY'S CHEESEBURGER caramelized onion, arugula, gruyere, aioli, pomme frites * butter poached lobster + 14	23
GNOCCHI PARISIENNE bacon brown butter cream sauce, grilled radicchio, chives	24
SALADE NIÇOISE olive oil poached yellowfin tuna, anchovies, oak leaf lettuce, baby red potatoes, roasted shallots vinaigrette, mollet egg	25
MOULE FRITES mussels steamed with white wine, pernod, tarragon beurre blanc, pomme frites *add grilled garlic butter baguette +4	24
SAUMON ATLANTIQUE pan seared, zucchini & arugula salad, herb beurre blanc	32
CUISSE de CANARD CONFITE confit duck leg, pomme purée, wild mushrooms, blueberry demi-glace	30
POULET ROTI 24hr brined roasted half chicken, herb de provence butter, summer squash ratatouille, grilled radicchio, chicken au jus	28
STEAK FRITES	
8oz california striploin, house-made demi-glace	36
6oz beef tenderloin, house-made demi-glace	44

## ACCOMPAGNEMENT

pommes frites 9, truffled pomme frites 12, potato parisienne 10, squash ratatouille 9

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plus applicable taxes and gratuity

<b>WINES BY THE GLASS</b>	5oz	8oz	btl
<b>BUBBLES</b>			
Mas Fi, Spain NV	14		53
<b>VIN ROSÉ</b>			
Cazal Viel, Rosé, Saint-Chinian, Southern France	13	16	49
<b>VIN BLANC</b>			
Joseph Mellot "Sincérité" Sauvignon Blanc, Loire Valley, France	15	19	60
Santome, Pinot Grigio, Treviso, Italy	13	16	49
Baywood Cellars, Chardonnay, California	14	17	52
<b>VIN ROUGE</b>			
Ogier, Côtes du Rhône, Héritages, Rhône Valley, France	15	19	60
Château Grand Renom, Rouge, Bordeaux, France	14	18	52
Miquel Laurent, Syrah, Vendanges Nocturnes, France	13	16	49
<b>COCKTAILS</b> summer in France...			
POPPY 75 tanqueray gin, lemon, coquelicot, sugar, cava 1oz			15
SOUTH OF FRANCE lillet, cava, tonic, cucumber, lemon 4oz			15
AVOIR LA PÊCHE ketel one, rinquinquin, lemon, orange bitters 1.5oz			14
THE R&R CLUB tanqueray gin, giffard rhubarb, raspberry, lemon, egg whites 1.5oz			15
TROIS SEMAINES cazadores blanco, st. germain, lime, green chartreuse, fizz 1.25oz			15
FRENCH MANHATTAN bulleit rye, hennessy, dolins rouge, grand marnier, angostura, amarena cherry 2.5oz			17
ESPRESSO COCKTAIL cazadores blanco, kahlua, espresso, salt, chocolate bitters			16
<b>BIÈRE &amp; CIDRE</b>			
KRONENBOURG 1664 BLANC ale, FR, 5.0%, 330ml			8.5
MACLEAN'S FARMHOUSE BLONDE macleans brewery, hanover, ON, blonde ale, 4.8%, 473ml			8.5
LIFE IN THE CLOUDS collective arts brewing, IPA, 6.1%, 473ml			9.0
MACLEAN'S LAGER macleans brewery, hanover, ON, light lager, 4.2%, 473ml			8.5
MACLEAN'S PALE ALE macleans brewery, hanover, ON, pale ale, 5.2%, 473ml			9.0
THORNBURY CIDER thornbury cidery, thornbury, ON, 5.1%, 473ml			8.5
<b>NON-ALCOHOLIC</b>			
CITRONNADE MAISON lemon, sucre, l'eau			3.5
JUSTE un VERRE elderflower cordial, lime, mint, tonic, MAISON TOUT les FRUITS house fruit cordial, fizz			5