

# POPPY'S BRUNCH MENU



## LES TRADITIONNELS

THE CANADIAN two eggs sunny side up, breakfast sausage, applewood smoked bacon, tomato confit, grilled baguette, breakfast potatoes

OMELET chef's choice	20
BRIOCHE MAPLE FRENCH TOAST creme fraiche, berries	18
EGGS BENEDICT poached eggs, applewood smoked bacon, brioche, arugula, hollandaise *sub smoked salmon + 4, duck confit + 6	19

## BISTRO CLASSICS

DUCK NIÇOISE duck confit, oak leaf lettuce, baby red potatoes, haricot vert, nicoise olives, mollet egg, cherry tomatoes, roasted shallots vinaigrette	26
SALADE de POULET 24hr brined roast chicken, cucumber, cherry tomatoes, shallots, citrus honey vinaigrette	20
FRENCH CLUB SANDWICH 24hr brined roast chicken, brie, tomatoes, oak leaf lettuce, applewood smoked bacon, pomme frites	20
FRENCH DIP BAGUETTE roast beef, gruyere cheese, roast beef au jus, pomme frites	23
POPPY'S CHEESEBURGER caramelized onion, arugula, gruyere, aioli, pomme frites	23
STEAK & EGGS 8oz california striploin, over medium egg, breakfast potato or pomme frites	36

## HORS D'OEUVRES

PAIN et BEURRE warm baguette, truffle honey butter	5
TARTARE de BOEUF raw beef tenderloin, cornichons, shallots, capers, grilled baguette	22
HUITRES du JOUR oysters of the day	MP
VOL au VENT du JOUR savoury puff pastry of the day	21
CHARCUTERIE chef's selection	25
COCKTAIL de CREVETTES GRILLÉES grilled 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 glaze, honey roasted sunflower seeds	18
SALADE CÉSAR AUX ENDIVES endive salad, anchovy dressing, croutons, grated prosciutto	16

## DESSERTS

ASSIETTE DE FROMAGE chef's selection of cheeses	16
CRÈME BRÛLÉE vanilla custard, berries	10
BAKED ALASKA vanilla cake, dark chocolate ice cream, meringue	15

## ACCOMPAGNEMENT

breakfast sausage or bacon 4, breakfast potato 6, pomme frites 9, truffled pomme frites 12, grilled haricot vert 8, brioche toast 4, fried or poached egg 2

<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

**BRUNCH FEATURE 11**

MIMOSA fresh orange juice, cava 4oz

**SIGNATURE COCKTAILS**

HUGO ROSÉ SPRITZ st. germain, rosé bubbles, soda, mint, citrus 2.75oz	15
POPPY 75 tanqueray gin, lemon, coquelicot, sugar, cava 4oz	15
THE R&R CLUB tanqueray gin, giffard rhubarb, raspberry, lemon, egg whites 1.5oz	15
PÊCHALOMA dillon’s peach schnapps, cassis, mezcal, grapefruit, lime, soda, grapefruit salt 2oz	16
EN FRANÇAIS ketel one, chambord, pineapple, lime, blackberry 2oz	16
NEGRONI BLANC tanqueray, lillet, st. germain, green & yellow chartreuse, lemon zest 2.25oz	16
ESPRESSO COCKTAIL cazadores blanco, kahlua, espresso, salt, chocolate bitters 2oz	16
FRENCH MANHATTAN bulleit rye, hennessy, dolin’s rouge, grand marnier, angostura, amarena cherry 2.25oz	17

**BIÈRE & CIDRE**

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
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
THORNBURY CIDER thornbury cidery, thornbury, ON, 5.1%, 473ml	8.5

**NON-ALCOHOLIC**

CITRONNADE MAISON lemon, sucre, l’eau	3.5
THÉ GLACÉ à la ROSE rose tea, lemon cordial, l’eau, mint	5