BIJOU
AT THE CHURCH
Inspired Dining and Events

For the Table

Daily Bread Basket (for 2) **$9**

Freshly baked artisan breads served with whipped cultured butter and flaky sea salt.

Warm Olives **$14**

A medley of olives infused with smashed garlic, rosemary, citrus peel and aromatics.

Bread & Olive Combo **$21**

Starters

Roasted Beet & Goat Cheese Salad **$16**

Roasted heritage beets, whipped Ontario goat cheese, candied walnuts, baby arugula, maple balsamic vinaigrette and crispy shallots.

Seasonal Green Salad GF DF V **$15**

Local mixed greens, shaved seasonal vegetables, toasted pumpkin seeds, herbs and house vinaigrette.

Bay Scallops GF DF **$24**

Marinated bay scallops, vodka mayonnaise, trout roe, crispy nori, radish, cucumber, and citrus.

Beef Bourguignon Bites **$24**

Braised beef and carrot, sautéed wild mushroom, red wine beef demi and crispy onions.

Corn and Parmesan Soup **$16**

Sweet corn and Parmesan stock with miso mayo and a Parmesan and cayenne crisp.

Small Plates & Boards

Rotating Cheese Board **$29**

Four artisanal cheeses, seasonal preserves, honeycomb, candied nuts, grapes and artisan crackers.

Duck & Foie Gras Terrine **$26**

House-made duck and foie gras terrine, triple crunch mustard, fig preserve, toasted brioche.

Entrées

Seafood Rigatoni DF **$43 (No Seafood V $29)**

Atlantic bay scallops, prawns, spicy vodka tomato sauce, basil, and cracked black pepper.

Duck Confit GF DF **$43**

Slow-confited cured duck leg, roasted mix of root vegetables, caramelized shallots and sour cherry gastrique.

AAA Beef Tenderloin GF **$59**

6 oz Ontario AAA beef tenderloin, pommes purée, seasonal vegetables and fall-spiced demi-glace.

Perth County Pork Chop GF **$34**

10 oz bone-in chop, roasted apple purée, stout-infused mustard glaze, rosti potato and seasonal vegetables.

Pan-Seared Pickerel GF **$42**

Sherry lentils, celeriac purée, sous vide beets, watercress and crispy onion salad.

Bone Marrow & Brisket Burger **$36**

House-made 7 oz patty, provolone cheese, roasted garlic mayo, haven greens, crispy shallots, chili tomato jam.

Wild Mushroom Risotto **$38 (V $32)**

Arborio rice, roasted wild mushrooms, squash purée, herb oil, crème fraîche, parmigiano, and toasted pumpkin seeds.

Desserts

Vanilla Bean Crème Brûlée GF **$16**

Madagascar vanilla custard, caramelized sugar.

Dessert Cheese Plate **$19**

Three artisan cheeses, preserves, honeycomb and crackers.

Dark Chocolate Terrine GF **$17**

Rich chocolate terrine, espresso anglaise, toasted almonds, cocoa nib crumble and sea salt.

Chiffon Roll Cake GF **$17**

Soft, fluffy Japanese-style roll cake filled with lemon curd, vanilla Chantilly cream and raspberry compote.

GF – Gluten Free DF – Dairy Free V – Vegan