



Dubois Food Co.

PRIVATE DINING & PROVISIONS

Lunch at the

FILBERG
Summer Kitchen



Appetizers

Mixed Green Salad - 10

Seasonal greens, lentils, house pickles, candied nuts, house vinaigrette.

Green Bean Salad - 12

Whipped feta, candied nuts, pickled shallots, tarragon-dijon vinaigrette.

Tomato Tart - 14

Caramelized onions, bocconcini di bufala, apple cider gastrique, mixed greens.

Baked Oysters - 15

Café de Paris butter, fried crumbs, mixed greens.

Steamed Clams - 20

White wine, fennel, herbs, grilled bread.

Mains

Salmon Cake (4oz) - 22

Shallots, lemon, chives, tarragon aioli, mixed greens.

Crispy Seared Chicken - 20

Grilled bread, caramelized yogurt, cilantro salsa-verde, za'atar, mixed greens.

Aglie e Olio - 18

Fresh pasta, garlic, parsley, chillies, fried egg.

Vegetarian- 20

Chef's creation, ask your server for more information

Kids- 13

Chicken, steamed vegetables

Soup & Bread - 10

Ever-changing soup, grilled bread.

Dessert

Blue Spruce Ice cream - 6

Ever-changing flavour, seasonal berries.

Coffee - 4

Dark Roast

Tea - 4

Assorted Flavours

Power Cookie - 3

Chocolate, seeds, oats, coconut

Almond Tahini Bar - 3

Puffed Rice, coconut

