



HORS D'ŒUVRES



Cheese Pain au Lait 7
garlic & herb butter, Maison pickles

Salt Cod Brandade 11
radishes, potato crisps

Duck Liver Parfait 13
shallot marmalade, gherkins, toast

Escargots de Bourgogne 18
almonds, garlic, parsley

Smoked Salmon Plate 16
sauce gribiche, watercress

French Onion Soup 14
Gruyère, baguette, parsley

Caesar Salad 13
olives, Emmental, croissant croûton
add grilled chicken paillard 9

Escarole Salad 12
walnuts, Dijon mustard dressing
add grilled chicken paillard 9

Beef Tartare 19
traditional garnishes, grilled baguette
as a main with frites 27



ENTRÉES



ALT Sandwich14
avocado, lettuce, tomato, mayo, frites
add bacon 4 chicken 9

French Onion Beef Chuck Burger21
Gruyère, Dijonnaise, frites

Fresh Tagliatelle 23
cèpes, Parmesan, truffle sauce

Confit Duck Leg 27
poached egg, asparagus, lentilles du Puy

Tuna Niçoise Salad 29
quail egg, anchovy, haricots verts, tomato

Bacon, Broccoli & Emmental Quiche18
mixed greens, Champagne vinaigrette

Mussels & Frites1½ lb 28
Pernod cream sauce

Poached Organic Salmon 30
wilted spinach, sorrel cream

Coq au Vin 24
bacon lardons, mushrooms, pommes purée,
red wine jus

Omelette du Jourmp
with watercress salad



Steak Frites

haricots verts, red wine glace, sauce vierge
flat iron 29 filet 42 Tournedos Rossini 78



ACCOMPAGNEMENT

Pommes Purée 7

Asparagus & Gribiche 11

Buttered Haricots Verts 9

Pommes Frites 7
lemon & rosemary aioli

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

prix fixe

choice of app,
main & dessert 35

Caesar Salad
Duck Liver Parfait

—
Confit Duck Leg

Bacon, Broccoli & Emmental Quiche
Mussels & Frites

—
Un Petit Amour



SELBY FAVOURITES



Cry Baby St-Rémy brandy, Tío Pepe sherry, English breakfast tea syrup, Dale DeGroff's pimento bitters 2oz	12	Hemingway Daiquiri El Dorado rum, Luxardo Maraschino, lime, simple syrup, grapefruit juice 2oz	14
Monaco Gigolo Campari, Dolin sweet vermouth, Maison Selby Wit 5oz	12	Old Fashioned Jim Beam bourbon, Angostura bitters, orange pith, sugar cube 2oz	14
Highways Fly By J&B Rare Scotch, coconut-infused Havana Club rum, Cointreau, pineapple gomme syrup, Angostura bitters 2.25oz	14	Selby Mule Jaral de Berrio mezcal, Olmeca Altos Plata tequila, raspberry pepper syrup, lime, ginger beer, mint 1.5oz	15
Classic Negroni Dillon's gin, Campari, Dolin sweet vermouth 2.25oz	14	Fortunes on a String Aperol, Amaro Nonino, Dolin dry vermouth, bubbles, lemon, grapefruit syrup, egg white, Peychaud's bitters 5.5oz	17
French 75 Maison Selby gin, bubbles, lemon, simple syrup 4oz	14		



BEER



Draughts Lost Craft 'Revivale' Lagered Ale 4.8% Maison Selby Wit 5% Side Launch Session IPA 4.6%	16oz 8 8 8	Henderson 'Best' Amber Ale 5.5% Rotating Sour 14oz Kronenbourg '1664' Pale Lager 5.5%	16oz 8 8 9
Cans & Bottles Wild & Sour Fairweather 'Wild Vanessa' Sour Ale 5% 500ml Blood Brothers 'White Lies' Sour Ale 6% 500ml	473ml 14 18	Hoppy & Bitter Danforth 'Viaduct' IPA 6% Rainhard 'Armed 'n Citra' Pale Ale 5.2% Fairweather 'High Grade' IPA 6.7% 500ml Blood Brothers 'Inner Eye' Pale Ale 5.5% 500ml	473ml 8 9 14 14
Crispy & Refreshing Nickel Brook 'Cause & Effect' American Blonde Ale 4.7% Side Launch 'Northbound' Lager 4.4%	7 8	Deep & Dark Sawdust City 'Skinny Dippin' Stout 5.5% Indie Ale House 'Zombie Apocalypse' Imperial Stout 10% 500ml	9 22 9
Cider & Wit Burdock 'Tuesday' Saison 5.3% Sarah Cole 'Whip' Dry Cider 6.3% 330ml Revel 'Sonata' Cider 6.5% 500ml	9 9 16		



WINES BY THE GLASS



Sparkling	5oz	8oz	btl	Rosé & Orange	5oz	8oz	btl
N.V. Prosecco, Rugata, Veneto, IT	12	—	60	2017 Côtes de Provence, Ludovic de Beauséjour, FR	15	24	75
2018 Hinterland 'Borealis', ON	16	—	75	2017 Chardonnay, Dominio de Punctum	14	22	70
N.V. Champagne Brut, G.H. Mumm	30	—	150	'20,000 Leguas', ES			
'Cordon Rouge', FR				Red			
N.V. Champagne Brut, de Venoge	30	—	150	N.V. Syrah, Nicolas Idiart, Pays d'Oc	12	19	58
'Corte Bleu', FR				2017 Primitivo, Botter 'Appassimento', Puglia, IT	13	21	65
White				2016 Malbec, Château les Croisilles 'Le Croisillon', FR	14	22	70
N.V. Sauvignon Blanc, Nicolas Idiart, FR	12	19	58	2017 Grenache, Château Pesquié, Ventoux, FR	15	24	75
2018 Viognier, Château Pesquié 'Le Paradou', Ventoux, FR	14	22	70	2014 Cabernet Sauvignon, Château La Guilbonnerie, Bordeaux, FR	16	25	80
2017 Côtes du Rhône, M. Chapoutier 'Belleruche', FR	14	22	70	2017 Syrah, Château de Saint Cosme, FR	17	27	85
2015 Chardonnay, 3xP, Niagara Peninsula, ON	15	24	75	2016 Pinot Noir, Sebastien Magnien, FR	19	30	95
2017 Riesling, Cave Spring 'The Adam Steps', ON	16	25	80				
2017 Saint-Bris, Mauperthuis, Burgundy, FR	18	28	88				

All bottles are 750ml unless otherwise noted.