

SMALL PLATES

- True Loaf Baguette w/ EVOO and Vincotto
- Mixed Marinated Olives
- Sweet and Spicy Nuts
- Spanish White Anchovies, Basil, Roasted Tomatoes, Smoked Pepper Pesto
- White Bean Dip
- Artichoke and Goat Cheese Dip
- Lemon Thyme and Truffle Popcorn
- Morocco Inspired Bacon Wrapped Dates w/ Preserved Lemon Aioli
- Foie Gras w/ Cherries and Brioche
- Escargot w/ Garlic Herb Butter and Baguette

Artisinal Cheeses

- Cheese for 2
- Cheese for 3
- Cheese for 4

Charcuterie Selection

- Charcuterie for 2
- Charcuterie for 3
- Charcuterie for 4

Chef's Pantry Shop

- Red Pepper Jelly
- White Wine Mustard
- Sweet and Spicy Nuts
- Maple Spiced Almonds
- Pickled Grapes
- Pear and Cranberry Chutney
- Mixed Marinates Olives
- Pickled Cherries
- Chef's Seasonal Preserve....limited quantitties*

PAIRING BY ALLI PEARCE

- 4
- 10 Gravel Castle Chardonnay
- 10 Miss Valentines Rose
- 14 Las Tres Blanco
- 8 Jordan River Sauvignon Blanc
- 12 Paul Cluver 'Village' Chardonnay
- 8 Dr. Frank Gruner Veltliner
- 12 Casa de Mouraz 'Nina'
- 18 Campbells Rutherglen Muscat NV
- 18 DLC Reserve Personelle

- 30
- 45
- 60



- 30
- 45
- 60

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Password: WelcomeBC
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- 5
- 5
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- 7
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TAKE IT WITH YOU!

10	White Bean Dip	8
7	Artichoke Dip	12
8	Duck Rillettes	10
5	Duck Mouse	10
10	1/4 True Loaf Baguette	2

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