

ARCADEMIE

Appetizers:

Frites Arnheiter: Hand Cut Frites – soaked Russet Potatoes, Hand Cut then Deep Fried to Golden Brown Perfection – Tossed with our House Blend of Seasonings – Served with a Side of Garlic Aioli for Dipping

Frites Poutine: Hand Cut Frites – soaked Russet Potatoes, Hand Cut then Deep Fried to Golden Brown Perfection – Tossed with our House Blend of Seasonings and Cheddar Cheese Curds – Drowned in a Burgundy Brown Gravy – Served with a Side of Garlic Aioli for Dipping

Frites Loaded: Hand Cut Frites – soaked Russet Potatoes, Hand Cut then Deep Fried to Golden Brown Perfection – Tossed with our House Blend of Seasonings – Topped with Melted Raclette Cheese, Shaved Shallots, Sweet and Savory Burgundy Candied Bacon Chunks - Served with Sides of Ranch and Garlic Aioli for Dipping

Mussels Raclette: Blue Point Mussels, Sauteed in Raclette Cream Sauce, with Bacon and Shallots served with French Roll Toast Points

Burgers and Sandwiches:

French Bistro Burger: Hand Pattied 81/19 Ground Beef, Seasoned with our House Blend of Seasonings, Grilled between Medium and Medium Well, Topped with Gruyere Cheese, Caramelized French Onions, served on a Toasted Brioche Bun with Arugula and a Garlic Aioli Spread

Cheesy Chicken Sandwich: Marinated Chicken Breast, Seasoned with our House Blend of Seasonings, Grilled and Topped with Caramelized French Onions, Smoked Gruyere Cheese, Served on a Brioche Bun with Arugula and Dijon Mustard Spread

Dessert:

French Toast Bites: Hand Battered Brioche French Toast Bites, Cinnamon Brown Sugar Dusting, A dollop of sweetened Crème Fraiche with Burgundy Candied Bacon Bits