







at South Park & Spring Garden

SUPPER

ROASTED HEIRLOOM TOMATO SOUP ~ smoked gouda and petite brie grilled cheese on sourdough with roasted tomato soup	11
SEAFOOD CHOWDER ~ with toasted fresh bread roll	17
SCALLOP CEVICHE ~ diced cucumber, fresh strawberries, pickled red onion, green curry vinegar, corn tortilla	19
GRILLED CAESAR - grilled romaine hearts, crispy smoked maple bacon, herb crouton, grana padano & house dressing	16
GRILLED SUMMER PEACH SALAD ~ valley peaches, arugula, shaved prosciutto, toasted goat cheese, sunflower seed gremolata, tarragon vinaigrette	16
BAKED BRIE ~ triple cream baked brie with olive oil herb compressed pear, shaved prosciutto, lemon peel jam & crostini	15
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ATLANTIC LOBSTER ROLL - with fries, coleslaw and dill pickle spears	29
SESAME CRUSTED TUNA ~ with buttered hakurei turnips, swiss chard, citrus oil & grapefruit segments	32
ARCTIC CHAR & WARM COUSCOUS SALAD ~ seared char, couscous, shaved fennel, lemon grilled asparagus, cucumber, shaved radish & basil aioli	26
SEARED SCALLOPS & CRISPY PORK BELLY ~ torched miso squash puree, toasted pumpkin seed	35
ATLANTIC HALIBUT FILLET ~ sous vide with fresh herbs, green pea sauce, butter roasted baby potato and cured grape tomato	37
GRILLED ANGUS STEAK ~ 10oz AAA teres major, potato pave, charred plum, blue cheese butter	40
TAGLIATELLE ~ with roasted green summer squash, grilled asparagus, leek soubise, aged Asiago cheese, roasted pistachio and cured egg yolk	26
BLACK ANGUS BURGER - challah burger bun, double stack AAA sirloin angus beef patties, sautéed mushrooms, caramelized onion gouda spread, shredded iceberg & heirloom tomato	19

"COMFORT FOOD"

CHICKEN WINGS & DRUMMIES

fried crispy

17

FISH & CHIPS

beer battered haddock, fries & red cabbage slaw

FRIED CHICKEN BURGER

Challah bun, garlic aioli, buttermilk fried chicken, chili honey, apple slaw and shoots

SWEET POTATO FRIES

with truffle aioli

TAVERN STYLE NACHOS

with house blend melted cheese, our own pickled banana peppers, salsa & sour cream



