

STARTERS

SEAFOOD BAR

Seafood Platter – 4 oysters, crab legs, marinated mussels,
smoked salmon, salmon tartare, fried clams 52

Seafood Tower – 12 oysters, half butter poached lobster, cured fish, crab legs,
marinated mussels, smoked salmon, salmon tartare, fried clams 79

Oysters – dozen for 35/ half dozen for 19

FOR THE TABLE

Cheese – daily preserve, house breads 16

Charcuterie – pickles, dijonnaise, crostini & flatbread 22

Beet Hummus – pickled beets, pumpkin seeds, greens, rye seed bread 10

Olives – marinated with lemon, chili, rosemary, thyme & coriander 5

Mussels – dill, celery, lemon, garlic, white wine cream 11

All mains can be made gluten free on request. Please ask your server

TARTARES

Salmon – Sustainable Blue, nero sauce, confit yolk,
black sesame, fried kelp, radish 14

Beef – traditionally prepared, egg yolk, crostini 16

APPETIZERS

Buta Kimchi – our signature pork belly dish 8

Rotolo – bechamel sauce, zucchini basil cream, soft yolk 12

Risotto – smoked salmon, crispy leeks, fish roe, saffron & lemon 17

Beef Carpaccio – crispy shallot, caper, horseradish aioli,
pickled onion, mustard seed 16

Seasonal Soup – always vegan 8

Shaved Cucumber Salad – sunflower seed butter,
black garlic, dill, naans 10

DINNER AT AGRICOLA STREET

HOUSE MADE PASTA

Beef Tortellini – spinach, beets, turnip,
squash, sage, beef reduction 26

Gnocchi – roasted squash, chili, thyme, chèvre 24

Pappardelle – mushroom, bacon, tarragon, foie 27

MEAT & FISH

Canadian AAA Striploin – 10oz Atlantic beef,
chef's veggies & potato silk 39

Steak Frites – 8oz teres major, sautéed mushrooms &
fried onion with our famous jojos 22

Fish – daily creation of sustainable fish & seafood
from our local aquaculture *Market*

Confit Duck Leg – pear, bacon, shallot,
currant, lentils, port reduction 29

Brasserie Burger – house ground brisket prepared to medium,
mushrooms, fried onion, bacon, cheddar sauce, house pickles,
served with our famous jojos 19

Seared Scallops – u10, kale, turnip, celeriac purée, parsnip chips 34

SIDES

Jojos – chipotle aioli 8

Brussels & Bacon – chili, garlic, ginger, sesame, cilantro, lime 7

Mixed Greens – radicchio, corn, fennel, sherry vinaigrette 8