

. EST. 2013 .

**AGRICOLA
STREET**

2540 · BRASSERIE · HFX.

SEAFOOD TOWER

LE GRANDE

*12 oysters, chilled lobster, crab legs, scallop ceviche, tuna tartare, marinated mussels,
halibut crudo*

89

LE PETITE

8 oysters, crab legs, scallop ceviche, tuna tartare, marinated mussels, halibut crudo

55

OYSTERS

dozen for 35 | half dozen for 19

BAR SNACKS

CHEESE ~ *local & imported cheeses, house preserves & variety of our breads* 3oz - 18 | 5oz - 26

CHARCUTERIE ~ *with pickles, house fermented mustard & variety of our breads* 22

WARM OLIVES & CHORIZO ~ *truffled oven dried tomato & preserved lemon* 8

CALAMARI ~ *pan seared squid, lemon black garlic butter, parsley, saffron aioli* 14

BEEF TARTARE ~ *sherry & shallot vinaigrette, house fermented mustard, fried caper, confit egg* 16

MUSSELS & FRITES ~ *coriander, fennel, white wine butter broth* 13

FRIED BRUSSELS ~ *house bacon, preserved lemon, black pepper* 8

TUNA "NIÇOISE" TARTARE ~ *yellow fin tuna, olive, fried anchovies, potato chips, tomato & red pepper vinaigrette* 17

MUSHROOM TOAST ~ *Maritime Gourmet mushrooms, truffled ricotta cheese, confit garlic* 14

FRITES ~ *with our own onion dip* 8

POUTINE ~ *duck confit, foie gras gravy, curds* 18

BRASSERIE BURGER ~ *in house ground beef patty, welsh rarebit sauce, pickles, crispy fried onion, house smoked bacon, frites* 19

STEAK FRITES ~ *Atlantic Beef teres major, sautéed mushrooms & onions* 27