

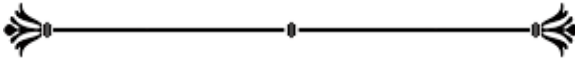
HORS D'OEUVRES

MUSSELS	2 Crows AC Lager, cherry tomato, bacon, toasted garlic Brasserie sourdough	17
Ⓞ CALAMARI	fried, chili crema, lime & black pepper dust	17
Ⓞ ROASTED CARROT & LENTIL SALAD	apple, goat cheese, arugula, lemon tarragon olive oil, spiced brown sugar dressing	15
Ⓞ TUNA TARTARE	fried pavé, tarragon aioli, fish roe, egg yolk, pickled shallots	20
MUSHROOM CROSTINI	whipped goat cheese, roasted mushrooms, pecorino, sourdough	19
Ⓞ SCALLOPS & PORK BELLY	sweet potato purée, rosemary infused Nova Scotian maple syrup	21
CHICKEN LIVER MOUSSE	sour grape jam, grilled sourdough	15
Ⓞ PARISIAN SALAD	arugula, baby red potatoes, gouda cheese, mushrooms, 16-month parma ham & soft boiled egg, tangy dressing	15
BURRATA	cranberry orange compote, sourdough, balsamic reduction	19

EXECUTIVE CHEF DWAYNE MACLEOD

POUR LA TABLE

Ⓞ OYSTERS	dozen for 38/half dozen for 21 served with cocktail sauce, mignonette, fermented hot sauce	
CHEESE & CHARCUTERIE	local & imported cheeses + meats, house preserves, maple candied onion, fruit compote, fermented mustard & crostini	34
Ⓞ WARM OLIVES & CHORIZO	preserved lemon	9
BAKED BRIE	pumpkin seed granola, apple chutney, balsamic reduction, crostini	18



WE STRIVE TO SUPPORT OUR LOCAL COMMUNITY

CAFÉ LARA COFFEE ROASTERS

ATLANTIC BEEF

MARITIME GOURMET MUSHROOMS

KONRAD'S SPECIALTY FOOD

AFISHIONADO FISHMONGERS

OULTON FARM

PLEASE DISCUSS ALL ALLERGIES & DIETARY RESTRICTIONS WITH YOUR SERVER

ENTRÉES

Ⓞ STEAK FRITES	Atlantic beef teres major, sauce chasseur, house dressed fries with onion aioli & balsamic reduction	37
Ⓞ DUCK	dry aged duck, orange & cardamom jus, roasted garlic mashed potatoes & squash	37
BRASSERIE BURGER	house ground beef, smoked gouda, pickles, onion jam, bacon, fermented mustard, garlic aioli, ketchup, fries	25
SQUASH PASTA	Pazzo's campanelle with roasted squash, lemon herb mascarpone cream, toasted seeds	29
TOURTIÈRE	classically prepared, beef, rabbit & pork, flaky pastry, red wine jus	34
Ⓞ HALF HEN	thyme roasted hen, goat cheese sun-dried tomato purée, roasted baby potato, root vegetables	32
GNOCCHI	duck confit, roasted mushrooms, tarragon duck jus, pecorino	31
HALIBUT	sauce suprême, braised root veg, caramelized fennel, tarragon oil	37
Ⓞ LAMB SHANK	red wine braised, saffron risotto, roasted root vegetables	32
Ⓞ PORK TOMAHAWK	bone in pork loin, roasted sweet potato, caramelized apple chutney	32

CHEF DE CUISINE JASON JUNOP

HAPPY HOUR

JOIN US DAILY 4:00PM-6:00PM

Ⓞ JOJO'S	<i>fried potato, lime chipotle aioli</i>	8
CHICKEN SLIDERS	<i>Korean BBQ sauce, slaw, house pickles</i>	9
MUSSELS & CHIPS	<i>2 Crows AC Lager, cherry tomatoes, bacon, house made potato chips</i>	11
CHICKEN LIVER MOUSSE	<i>sour grape jam, grilled sourdough</i>	10
OLIVE TAPENADE	<i>toasted sunflower seeds, sourdough bread</i>	9
DUCK CONFIT LEG	<i>sweet & spicy sauce, toasted sesame, green onion</i>	10

