

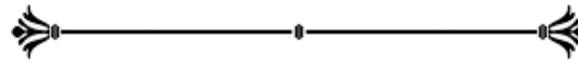
HORS D'OEUVRES

- MUSSELS 2 Crows AC Lager, cherry 17
tomato, bacon, toasted garlic sourdough
- GF CALAMARI fried, chili crema, lime & 17
black pepper dust
- GF TUNA CRUDO yellowfin tuna, toasted 22
pistachio, olive oil, pickled red onion,
cucumber
- CRABSTER TOAST crab & lobster, 27
toasted sourdough, lemon dill aioli, pinenut,
herb oil
- GF SCALLOP ESCABECHE caper lemon 19
persillade, toasted pinenuts, radish
- ASPARAGUS CAESAR sourdough 18
croutons, bacon, black pepper caesar
dressing, grana padano, lemon
- GF ATTA FARM SALAD bibb lettuce, 15
sherry dressing, dried cranberries, red onion,
cucumber, strawberries, candied walnuts
- BURRATA basil pesto, artichoke, 21
balsamic reduction, crostinis
- GF CARROT TARTARE vichy carrots, 18
cumin coconut cream, tarragon oil, pickled
shallot, beet chips
- GF BEEF CARPACCIO thinly sliced beef 19
tenderloin, anchovy garlic aioli, arugula,
grana padano, house chips

EXECUTIVE CHEF DWAYNE MACLEOD

POUR LA TABLE

- GF OYSTERS dozen for 38/half dozen for 21
served with cocktail sauce, mignonette,
fermented hot sauce
- CHEESE & CHARCUTERIE local & 34
imported cheeses + meats, house preserves,
maple candied onion, fruit compote,
fermented mustard & crostini
- GF WARM OLIVES & CHORIZO 9
preserved lemon
- CHICKEN LIVER MOUSSE charred 15
strawberry & rosemary compote, grilled
sourdough



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

- GF STEAK FRITES Atlantic Beef teres 34
major, mojo verde sauce, house dressed frites
with onion aioli & balsamic reduction
- GF DUCK dry aged duck breast, cherry 37
relish, caramelized fennel, asparagus
- BRASSERIE BURGER house ground 24
beef, smoked gouda, pickles, onion jam,
bacon, fermented mustard, garlic aioli,
ketchup, frites
- GF FRESH FISH always sustainable, market
procured from our local fishmonger
- GEMELLI PASTA basil pesto, confit 29
cherry tomatoes, gorgonzola cheese, toasted
pinenuts
- GF HALF HEN thyme roasted hen, pistachio 33
dust, green beans, lemon olive oil
- GF GRILLED PORK TOMAHAWK bone 31
in loin, peach salsa, broccolini, lemon herb
baby potatoes
- GF HALIBUT pan seared fillet, fennel scented 36
lobster hodge podge

CHEF DE CUISINE JASON JUNOP

HAPPY HOUR

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

- Ⓒ JOJO'S *fried potato, lime chipotle aioli* 8
- CHICKEN SLIDERS *Korean BBQ sauce, slaw, house pickles* 9
- MUSSELS & CHIPS *2 Crows AC Lager, cherry tomatoes, bacon, house made potato chips* 11
- CHICKEN LIVER MOUSSE *charred strawberry & rosemary compote, grilled sourdough* 10
- OLIVE TAPENADE *toasted sunflower seeds, sourdough bread* 9
- DUCK CONFIT LEG *sweet & spicy sauce, toasted sesame, green onion* 10

