

HORS D'OEUVRES

ASPARAGUS CAESAR	sourdough croutons, bacon, black pepper caesar dressing, grana padano, lemon	19
MUSSELS	2 Crows AC Lager, cherry tomato, bacon, toasted garlic sourdough	17
GF TUNA CRUDO	yellowfin tuna, toasted pistachio, olives, pickled red onion, cucumber	22
GF CALAMARI	fried, romesco purée, lime & black pepper dust	16
GF BEEF CARPACCIO	thinly sliced beef tenderloin, anchovy garlic aioli, arugula, grana padano, house chips	19
GF SCALLOP ESCABECHE	caper lemon persillade, toasted pinenut, radish	19
GF FISH CROQUETTES	salt cod, caper remoulade, chili oil, parsley	15
GF KALE SALAD	honey balsamic braised, cranberry, orange, panchetta candied walnut, goat cheese dressing	14
BURRATA	basil pesto, artichoke, balsamic reduction, crostini	21

POUR LA TABLE

GF 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	32
GF WARM OLIVES & CHORIZO	preserved lemon	9



WE STRIVE TO SUPPORT OUR
LOCAL COMMUNITY

CAFÉ LARA COFFEE ROASTERS
ATLANTIC BEEF

MARITIME GOURMET MUSHROOMS

KONRAD'S SPECIALTY FOOD

AFISHONADO FISHMONGERS

OULTON FARM

PLEASE DISCUSS ALL ALLERGIES &
DIETARY RESTRICTIONS
WITH YOUR SERVER

ENTRÉES

GF STEAK FRITES	Atlantic Beef teres major, sautéed mushrooms & onions, beef jus	34
FRESH FISH	always sustainable, procured from our local fishmonger	market price
GF DUCK	dry aged duck breast, cherry compote, caramelized fennel, asparagus	37
GF BEEF CHEEK	red wine braised, caramelized carrots, cheesy risotto	32
BRASSERIE BURGER	house ground beef, smoked gouda, pickles, onion jam, bacon, fermented mustard, garlic aioli, frites	24
GF STUFFED PORK TENDERLOIN	chorizo sausage stuffed, peach and riesling compote, charred green beans	29
SEAFOOD PAPPARDELLE	mussels, clams, shrimp, tomato vodka sauce, pecorino	32
DUCK CONFIT PASTA	housemade fettuccine, Maritime Gourmet mushrooms, duck jus, truffle ricotta	31
CHICKEN ROULADE	de-boned stuffed chicken leg, mushrooms, red wine bacon jus, roasted potato, chefs veg	32

EXECUTIVE CHEF DWAYNE MACLEOD

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
- Ⓜ

FISH CROQUETTES

salt cod, caper remoulade, chili oil, parsley

9
- SMOKED GOUDA RAREBIT

blistered tomato, pickled shallot, cripsy garlic, sourdough

9
- MUSSELS & FRITES

2 Crows AC

11

Lager, cherry tomato, bacon, toasted garlic sourdough

