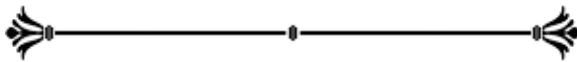


HORS D'OEUVRES

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

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	34
GF WARM OLIVES & CHORIZO	preserved lemon	9
CHICKEN LIVER MOUSSE	charred strawberry & rosemary compote, grilled sourdough	15



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

EXECUTIVE CHEF DWAYNE MACLEOD

CHEF DE CUISINE JASON JUNOP

HAPPY HOUR

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

GF	JOJO'S	<i>fried potato, lime chipotle aioli</i>	8
	CHICKEN SLIDERS	<i>Korean BBQ sauce, slaw, house pickles</i>	9
	MUSSELS & FRITES	<i>2 Crows AC Lager, cherry tomatoes, bacon</i>	11
	CHICKEN LIVER MOUSSE	<i>charred strawberry & rosemary compote, 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

