

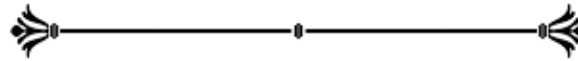
HORS D'OEUVRES

- Ⓜ MUSSELS • *white wine butter broth, confit garlic, leeks* 18
- Ⓜ CALAMARI • *fried, lime chili crema, lime & black pepper dust* 17
- Ⓜ CHILLED ASPARAGUS SALAD • *toasted cashews, goat cheese, Champagne tarragon vinaigrette, crispy prosciutto* 17
- Ⓜ TUNA CRUDO • *shaved fennel, burnt lemon vinaigrette, cucumber, red onion, fish roe* 18
- SALMON MOUSSE • *smoked, parsley dill chimichurri, crostinis* 14
- CRAB TOAST • *toasted sourdough, snow crab, lemon dill aioli, avocado, cherry tomato, herb oil* 22
- SHRIMP PROVENÇAL • *tomato, roasted garlic, white wine herb beurre blanc, toasted sourdough* 19
- Ⓜ BEEF CARPACCIO • *sliced beef, tomato, caper, red onion, house chips* 18
- Ⓜ SUMMER SALAD • *Local by Atta greens, strawberry vinaigrette, sunflower blueberry clusters, cucumber, radish* 17

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, candied nuts, house preserves, maple candied onion, fruit compote, fermented mustard & crostini* 34
- Ⓜ 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

AFISHIONADO FISHMONGERS

OULTON FARM

PLEASE DISCUSS ALL ALLERGIES & DIETARY RESTRICTIONS WITH YOUR SERVER

ENTRÉES

- Ⓜ STEAK FRITES • *Atlantic beef terres major, mojo verde sauce, house dressed fries with onion aioli and balsamic reduction* 38
- Ⓜ DUCK DUO • *dry aged duck breast, confit leg, broccolini, marsala marinated figs* 38
- Ⓜ (V) RATATOUILLE • *eggplant, tomato, zucchini, roasted red pepper sauce, basil, toasted pine nuts* 29
- Ⓜ SALMON • *crispy skin, orange & golden beet slaw, lemon green beans, tarragon oil* 36
- BRASSERIE BURGER • *house ground beef, smoked gouda, pickles, onion jam, bacon, fermented mustard, garlic aioli, ketchup, frites* 25
- Ⓜ CHICKEN • *frenched breast, tarragon lemon yogurt, snap peas, roasted cherry tomatoes* 34
- FRESH FISH • *always sustainable, procured from our local fishmonger* MP
- SHRIMP FETTUCCHINE • *basil pesto, lemon, garlic, Pernod marinated sun-dried tomatoes, white wine, crispy grana chips* 32

CHEF DE CUISINE VICTORIA SULLIVAN

HAPPY HOUR

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

- Ⓞ JOJO'S • *fried potato, lime chipotle aioli* 8
- OLIVE TAPENADE • *toasted sunflower seeds, sourdough bread* 9
- Ⓞ MUSSELS & CHIPS • *white wine butter broth, confit garlic, leeks* 11
- CHICKEN SLIDERS • *Korean BBQ sauce, slaw, house pickles* 9
- SALMON MOUSSE • *smoked, parsley dill chimichurri, crostinis* 10