

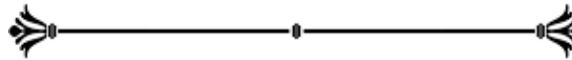
HORS D'OEUVRES

- MUSSELS *local lager ale, cherry tomato, bacon, toasted garlic Brasserie sourdough* 17
- GF CALAMARI *fried, chili crema, lime & black pepper dust* 17
- GF ROASTED CARROT & LENTIL SALAD *apple, goat cheese, arugula, lemon tarragon olive oil, spiced brown sugar dressing* 15
- GF TUNA TARTARE *fried pavé, tarragon aioli, fish roe, egg yolk, pickled shallots* 20
- MUSHROOM CROSTINI *whipped goat cheese, roasted mushrooms, pecorino, sourdough* 19
- GF SCALLOPS & PORK BELLY *sweet potato purée, rosemary infused Nova Scotian maple syrup* 21
- CHICKEN LIVER MOUSSE *sour grape jam, grilled sourdough* 15
- GF 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

- 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
- 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

- GF STEAK FRITES *Atlantic beef teres major, sauce chasseur, house dressed fries with onion aioli & balsamic reduction* 37
- GF 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, frites* 25
- SQUASH PASTA *Pazzo's campanelle with roasted squash, lemon herb mascarpone cream, toasted seeds* 29
- GF 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
- GF LAMB SHANK *red wine braised, saffron risotto, roasted root vegetables* 32
- GF PORK TOMAHAWK *bone in pork loin, roasted sweet potato, caramelized apple chutney* 32

CHEF DE CUISINE VICTORIA SULLIVAN

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 *local lager ale, cherry tomatoes, bacon, house made potato chips* 11
- CHICKEN LIVER MOUSSE *sour grape jam, grilled sourdough* 10
- OLIVE TAPENADE *toasted sunflower seeds, sourdough bread* 9
- Ⓞ DUCK CONFIT LEG *sweet & spicy sauce, toasted sesame, green onion* 10

