

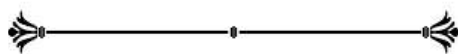
HORS D'OEUVRES

MUSSELS • white wine harissa basil broth, butter, grilled sourdough	18
GF CALAMARI • fried, black pepper dust, shishito, black garlic lemon aioli	17
GF SWEET POTATO KALE SALAD • roasted sweet potato, maple Dijon dressing, red onion, apple, dried cranberry, feta	16
GF SEARED TUNA • sesame and fennel crusted, lemon, white balsamic & cilantro vinaigrette, pecorino, pickled jalapeño	21
GF SEARED SCALLOPS • rosé tomato cream, crispy sage, caramelized fennel	21
GF BEEF TARTARE • capers, shallot, parsley, cornichons, confit egg yolk, truffle duxelles, horseradish, S&V house chips	19
WELSH RAREBIT • creamy smoked gouda, roasted balsamic cipollini onions, crispy sage	14
FRIED CAULIFLOWER CAESAR • garlic black pepper dressing, bacon, sourdough croutons, grana padano	15

EXECUTIVE CHEF DWAYNE MACLEOD

FOR THE TABLE

GF 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
GF WARM OLIVES & CHORIZO • preserved lemon	9
GF JOJO'S • fried potato, tomato rosé sauce, crème fraîche	15



RECOMMENDED FOR TWO GUESTS TO SHARE

DAILY WHOLE FISH • always sustainable, procured from our local fishmonger	MP
CHÂTEAUBRIAND • 16 oz tenderloin, roasted potatoes, château sauce, caramelized shallots, anchovy butter, broccolini	97

PLEASE DISCUSS ALL ALLERGIES &
DIETARY RESTRICTIONS
WITH YOUR SERVER

ENTRÉES

GF STEAK FRITES • Atlantic Beef teres major, marchand de vin sauce, house dressed fries with onion aioli & balsamic dressing	38
GF V RATATOUILLE • eggplant, tomato, zucchini, roasted red pepper sauce, basil, toasted pine nuts	29
BRASSERIE BURGER • house ground beef, smoked gouda, pickles, onion jam, bacon, fermented mustard, garlic aioli, ketchup, fries	25
TAGLIATELLE • housemade tagliatelle, duck confit, tomato ragu, pancetta, pecorino	31
GF DUCK • dry aged duck breast, roasted squash purée, pomegranate duck jus, roasted brussels sprouts	37
GF CHICKEN • citrus brined chicken supreme, beet risotto, sautéed spinach, roasted oyster mushrooms	34
GF SALMON • crispy skin, walnut pesto, blackberry gastrique, broccolini, lemon roasted carrots	36

CHEF DE CUISINE VICTORIA SULLIVAN