

## APPETIZERS

- Ⓞ STEAK TARTARE • *Atlantic Beef* 19  
*tenderloin, horseradish truffle aioli,  
parsley pesto, pickled shallot, S&V chips*
- Ⓞ CALAMARI • *corn flour black pepper* 16  
*lime dust, capper, lemon tarragon &  
caper remoulade*
- MUSSELS & FRITES • *provençal* 18  
*herbs, tomato, white wine, butter*
- FRIED BRUSSELS CAESAR • *black* 14  
*pepper & garlic dressing, house smoked  
bacon, grana padano, bacon croutons*
- Ⓞ SCALLOPS & VICHYSOISE • *house* 19  
*smoked bacon, potato, roasted corn,  
cream, herb oil*
- WELSH RAREBIT • *beer cheese* 13  
*spread, grilled sour dough, pickled  
shallots, tomato*
- Ⓞ PARSNIP & APPLE SOUP • *maple* 14  
*crème fraîche, toasted seed crumble*
- Ⓞ FARMERS GREENS • *local greens,* 15  
*cranberry pumpkin seed crumble,  
poached pear, lemon poppy seed dressing*

SUNDAY - THURSDAY PRIX FIXE MENU  
\$52 ~ ASK YOUR SERVER FOR DETAILS

## TO SHARE

- OYSTERS *dozen for 38|half dozen for 21*
- CHEESE • *local & imported* 3oz - 19|5oz - 28  
*cheeses, candied nuts, house preserves &  
crostini*
- CHARCUTERIE • *with pickles, maple* 28  
*candied onion, house fermented mustard  
& crostini*
- Ⓞ WARM OLIVES & CHORIZO • 9  
*preserved lemon*
- CHICKEN LIVER MOUSSE • *grape* 13  
*jam, salted toasted pistachio dust, grilled  
sour dough*
- Ⓞ SEAFOOD TOWER • *Snow crab* 85  
*clusters, 12 oysters, yellowfin tuna,  
marinated mussels, chefs fish crudo, lime  
coriander pickled shrimp, scallop  
escabeche*

WE STRIVE TO SUPPORT OUR LOCAL COMMUNITY

AFISHIONADO FISHMONGERS  
MARTOCK GLEN FARMS  
FOUR SEASONS FARM  
FISHERMAN'S SEAFOOD MARKET  
ATLANTIC BEEF  
KONRAD'S SPECIALTY FOOD  
MARITIME GOURMET MUSHROOMS  
JAVA BLEND COFFEE ROASTERS  
RATINAUD

## MAINS

- Ⓞ STEAK FRITES • *Atlantic Beef teres* 32  
*major, sautéed mushrooms & onions*
- Ⓞ FRESH FISH • *always sustainable,* market  
*procured from our local fishmonger*
- MUSHROOM & DUCK CONFIT 31
- PASTA • *maritime gourmet mushrooms,  
arugula lettuce, red wine demi, butter,  
truffle ricotta cheese*
- CHICKEN "CORDON BLUE" • 31  
*swiss and ham stuffing, bread crumb,  
roasted red pepper & tomato velouté,  
polenta fries*
- BRASSERIE BURGER • *in house* 22  
*ground beef patty, beer cheese sauce,  
pickles, onion jam, bacon, fermented  
mustard, frites*
- Ⓞ GRILLED PORK CHOP • *Oulton's* 32  
*thick cut, sour cream & onion baby  
potatoes, port jus, seasonal veg*
- Ⓞ DUCK • *dry aged duck breast, duck jus,* 34  
*bone marrow mashed potato,  
seasonal veg*

OUR CHEF LOVES PREPARING  
CUSTOM PLANT-BASED CUISINE.  
ASK YOUR SERVER.

PLEASE DISCUSS ALL ALLERGIES &  
DIETARY RESTRICTIONS  
WITH YOUR SERVER