

APPETIZERS

- FRIED BRUSSELS SPROUT "CAESAR" - *house smoked bacon, grana padano, bacon fat garlic herb crumble* 14
- Ⓞ STEAK TARTARE - *Atlantic Beef tenderloin, cured egg, horseradish garlic purée, parsley shallot salad, potato chips* 18
- Ⓞ ROASTED BUTTERNUT SQUASH & CARROT SOUP - *toasted seed crumble, fried sage* 10

TO SHARE



- CHEESE - *local & imported cheeses, candied nuts, house preserves & crostini* 3oz - 18 | 5oz - 26
- CHARCUTERIE - *with pickles, maple candied onion, house fermented mustard & crostini* 24
- CHICKEN LIVER MOUSSE - *cranberry tomato chutney, crostini* 9

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| TASTING BOARD - <i>2oz local & imported cheese, 2 cured meats, chicken liver mousse, house preserves & mustards, crostini</i> | 39 |
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MAINS

- BRASSERIE BURGER - *in house ground beef patty, cheese sauce, bacon, pickles, fermented mustard, mayo, lettuce, ketchup & crispy onions, frites* 19
- PAPPARDELLE - *duck confit, Maritime Gourmet Mushrooms, beurre de foie gras, roasted garlic truffled cream* 27
- Ⓞ STEAK FRITES - *Atlantic Beef teres major, sautéed mushrooms & onions* 29
- Ⓞ DUCK - *dry aged breast, duck jus, herb roasted potatoes, seasonal veg* 30
- Ⓞ FREE RANGE CHICKEN - *savory thyme stuffed chicken leg, sweet potato purée, seasonal vegetables, sauce soubise* 28

DESSERT

- CARROT CAKE - *cream cheese icing, carrot spiced sauce* 10
- CHEESECAKE - *vanilla cream cheese, cinnamon crumble, berry compote* 10