

APPETIZERS

- Ⓞ STEAK TARTARE • *atlantic beef, tarragon horseradish aioli, pickled shallot, parsley, S&V chips* 19
- Ⓞ CALAMARI • *corn flour black pepper lime dust, lemon tarragon & caper remoulade* 16
- ROASTED CARROT CAESAR SALAD • *black pepper & garlic dressing, house smoked bacon, grana padano, croutons* 15
- MUSSELS • *house made chorizo, shishito pepper, cherry tomato, sour dough bread* 17
- Ⓞ LENTIL & RATATOUILLE SALAD • *beluga lentils, arugula, lemon parsley vinaigrette, marinated tomato, grilled eggplant* 15
- SHRIMP & SCALLOP CROSTINI • *tomato, lemon olive preserve, goat cheese* 19
- Ⓞ GRILLED OCTOPUS • *romesco sauce, basil pesto, burnt lemon* 17
- Ⓞ TUNA CRUDO • *lemon olive tapenade, red pepper, snap pea* 16

SUNDAY - THURSDAY PRIX FIXE MENU
\$55 - ASK YOUR SERVER FOR DETAILS

TO SHARE

- OYSTERS *dozen for 38 | half dozen for 21*
- CHEESE • *local & imported 3oz - 19 | 5oz - 27*
cheeses, candied nuts, house preserves & crostini
- CHARCUTERIE • *with pickles, maple candied onion, house fermented mustard & crostini* 28
- Ⓞ WARM OLIVES & CHORIZO • *preserved lemon* 9
- Ⓞ SEAFOOD TOWER • *chilled half lobster, a dozen oysters, scallop escabeche, marinated mussels, tuna tartare, pickled shrimp* 85
- WHIPPED BRIE • *burnt strawberry lemon jam, toasted oat & pumpkin seed crumble, crostini* 17

WE STRIVE TO SUPPORT OUR LOCAL COMMUNITY

AFISHIONADO FISHMONGERS
MARTOCK GLEN FARMS
ASHMAG SEAFOOD
ATLANTIC BEEF
KONRAD'S SPECIALTY FOOD
MARITIME GOURMET MUSHROOMS
CAFÉ LARA COFFEE ROASTERS
RATINAUD
PLEASE DISCUSS ALL ALLERGIES & DIETARY RESTRICTIONS WITH YOUR SERVER

MAINS

- Ⓞ STEAK FRITES • *atlantic beef teres major, sautéed mushrooms & onions* 32
- Ⓞ FRESH FISH • *always sustainable, procured from our local fishmonger* market
- BRASSERIE BURGER • *in house ground beef patty, beer cheese sauce, pickles, onion jam, bacon, fermented mustard, ketchup, garlic aioli, frites* 22
- CHICKEN • *mushroom and herb stuffed chicken leg, creamy dijon sauce, baby potatoes & chefs seasonal veg* 31
- Ⓞ DUCK • *dry aged duck breast, sour cherry duck jus, rösti potato, chefs seasonal veg* 36
- PASTA • *freshly made gemelli, confit leg of duck, crispy duck skin crumble, lemon herb garlic cream, cherry tomatoes, grana padano* 31
- Ⓞ LAMB LOIN • *sunflower arugula pesto, red wine jus, chefs seasonal veg* 42

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