

APPETIZERS

- FRIED BRUSSELS CAESAR • *black pepper & garlic dressing, house smoked bacon, grana padano, bacon croutons* 14
- GF STEAK TARTARE • *Atlantic Beef, tarragon horseradish aioli, pickled shallot, parsley, S&V chips* 19
- GF CALAMARI • *corn flour black pepper lime dust, caper, lemon tarragon & caper remoulade* 16
- MUSSELS • *provençal herbs, tomato, white wine, butter* 16
- GF SCALLOPS • *seared local scallops, celeriac purée, maple port reduction, parsley salad* 19
- WELSH RAREBIT • *beer cheese spread, grilled sour dough, pickled shallots, tomato* 13
- TUNA CARPACCIO • *roasted red pepper, pickled fennel, crispy capers, arugula, grana padano* 17
- BAKED BRIE • *cranberry chutney, nut & seed phyllo chips,* 16

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 - 27
cheeses, candied nuts, house preserves & crostini
- CHARCUTERIE • *with pickles, maple candied onion, house fermented mustard & crostini* 28
- GF WARM OLIVES & CHORIZO • *preserved lemon* 9
- CHICKEN LIVER MOUSSE • *grape jam, salted toasted pistachio dust, grilled sour dough* 13
- GF SEAFOOD TOWER • *Snow crab clusters, 12 oysters, yellowfin tuna, marinated mussels, chefs fish crudo, lime coriander pickled shrimp, scallop escabeche* 85

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

PLEASE DISCUSS ALL ALLERGIES &
DIETARY RESTRICTIONS
WITH YOUR SERVER

MAINS

- GF STEAK FRITES • *atlantic beef teres major, sautéed mushrooms & onions* 32
- GF FRESH FISH • *always sustainable, procured from our local fishmonger* market
- MUSHROOM & DUCK CONFIT 31
PASTA • *maritime gourmet mushrooms, arugula lettuce, red wine demi, butter, truffle ricotta cheese*
- CHICKEN "CORDON BLEU" • *swiss and ham stuffing, bread crumb, roasted red pepper & tomato velouté, garlic mashed potatoes* 31
- GF DUCK • *dry aged duck breast, duck jus, herb roasted potatoes, seasonal veg* 34
- BRASSERIE BURGER • *in house ground beef patty, beer cheese sauce, pickles, onion jam, bacon, fermented mustard, frites* 22
- GF LAMB SHANK • *red wine & coffee braised, creamy polenta, root vegetables* 31

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