

. EST. 2013 .

AGRICOLA STREET

2540 • BRASSERIE • HFX.

SEAFOOD BAR

Seafood Platter

4 oysters, crab legs, marinated mussels, smoked salmon, salmon tartare, fried clams

52

Seafood Tower

12 oysters, half butter poached lobster, cured fish, crab legs, marinated mussels, smoked salmon, salmon tartare, fried clams

79

Oysters

dozen for 35/half dozen for 19

FOR THE TABLE

Cheese - daily preserve, house breads	16
Charcuterie - pickles, dijonaise, crostini & flatbread	22
Beet Hummus - pickled beets, pumpkin seeds, greens, rye seed bread	10
Olives - marinated with lemon, chili, rosemary, thyme & coriander	5
Mussels - dill, celery, lemon, garlic, white wine cream	11

TARTARES

Salmon - Sustainable Blue, nero sauce, confit yolk, black sesame, fried kelp, radish	14
Beef - traditionally prepared, egg yolk, crostini	16

APPETIZERS

Buta Kimchi - our signature pork belly dish	8
Rotolo - bechamel sauce, zucchini basil cream, soft yolk	12
Risotto - smoked salmon, crispy leeks, fish roe, saffron & lemon	17
Beef Carpaccio - crispy shallot, caper, horseradish aioli, pickled onion, mustard seed	16
Seasonal Soup - always vegan	8
Shaved Cucumber Salad - sunflower seed butter, black garlic, dill, naan	10

HOUSE MADE PASTA

Beef Tortellini - spinach, beets, turnip, squash, sage, beef reduction	26
Gnocchi - roasted squash, chili, thyme, chèvre	24
Pappardelle - mushroom, bacon, tarragon, foie gras	27

SIDES

Jojos - chipotle aioli	8
Brussels & Bacon - chili, garlic, ginger, sesame, cilantro, lime	7
Mixed Greens - radicchio, corn, fennel, sherry vinaigrette	8

MEAT & FISH

Canadian AAA Tenderloin - 7oz Atlantic beef, chef's veggies & potato silk	39
Steak Frites - 8oz teres major, sautéed mushrooms & fried onion with our famous jojos	24
Fish - daily creation of sustainable fish & seafood from our local aquaculture	market
Confit Duck Leg - pear, bacon, shallot, currant, lentils, port reduction	29
Brasserie Burger - house ground brisket prepared to medium, mushrooms, fried onion, bacon, cheddar sauce, house pickles, served with our famous jojos	19
Seared Scallops - u10, kale, turnip, celeriac purée, parsnip chips	34