

TO SHARE

- CHEESE - *local & imported cheeses, 3oz - 18/5oz - 26*
house preserves & variety of our breads
- CHARCUTERIE - *with pickles, house 22*
fermented mustard & variety of our breads
- MUSSELS & FRITES - *coriander, fennel, white 13*
wine butter broth
- WARM OLIVES & CHORIZO - *truffled oven 8*
dried tomato & preserved lemon

TARTARES

- TUNA "NIÇOISE" - *yellowfin tuna, olive, fried 17*
anchovies, potato chips, tomato & red pepper vinaigrette, confit egg yolk
- CARROT - *summer peas, orange fennel 14*
vinaigrette, turmeric
- BEEF - *sherry & shallot vinaigrette, house 16*
fermented mustard, fried caper, egg



SUNDAY - THURSDAY PRIX FIXE MENU \$45 - ASK YOUR SERVER FOR DETAILS

SEAFOOD TOWER

- LA GRANDE
12 oysters, chilled lobster, crab, scallop ceviche,
tuna tartare, marinated mussels, fish crudo
89
- LA PETITE
8 oysters, crab, scallop ceviche, tuna tartare,
marinated mussels, fish crudo
55
- OYSTERS
dozen for 35 | half dozen for 19
- GRILLED OYSTERS
6 local oysters, bacon, butter, shallots, garlic
24

APPETIZERS

- MUSHROOM TOAST - *Maritime Gourmet 14*
mushrooms, truffled ricotta cheese, confit garlic
- CALAMARI - *lightly fried, black pepper & 14*
lime, saffron aioli
- KALE CAESAR - *black pepper & garlic 12*
dressing, house smoked bacon, grana padano, duck fat croutons
- FREIGHT FARMERS SALAD - 11
Very Local Greens, pickled fennel, carrot, candied cashews, seasonal vinaigrette
- SCALLOPS - *sustainable, pan seared, fried 19*
pork belly, lemon pea
- BURRATA - *kale pesto, pickled tomato, 19*
balsamic, grilled sour dough

MAINS

- STEAK FRITES - *Atlantic Beef teres major, 29*
sautéed mushrooms & onions
- BRASSERIE BURGER - *in house ground beef 19*
patty, cheese sauce, pickles, onion jam, bacon, fermented mustard, frites
- FREE RANGE CHICKEN - *de-boned chicken 27*
leg roulade, black pepper crust, tomato, lemon butter bronzed potato
- MUSHROOM FETTUCCHINE - *house truffled 25*
ricotta, Maritime Gourmet mushrooms, charred tomato, beef sauce
- DUCK - *dry aged breast, seared medium, 28*
currant shallot gastrique, market vegetables & herb roasted potatoes
- FRESH FISH - *always local, always market*
sustainable

SIDES

- POUTINE - *duck confit, foie gras, gravy, curds 18*
- FRITES - *with our onion dip 8*
- MARKET VEGETABLES - *locally sourced 10*
and prepared by our culinary team



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