

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 12*
& garlic dressing, house smoked bacon, grana padano, duck fat croutons
- FREIGHT FARMERS SALAD – *Very Local 11*
Green lettuces, carrot, pickled shallot, snow pea, sherry vinaigrette
- SCALLOPS – *sustainable, pan seared, fried 19*
pork belly, lemon pea

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 10 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.