

APPETIZERS

- Ⓞ CALAMARI • *lightly fried, black pepper & lime dust, capers, dill & caper remoulade* 16
- STEAK TARTARE • *atlantic beef tenderloin, horseradish truffle aioli, parsley pesto, pickled shallot, S&V chips* 19
- Ⓞ SEARED SCALLOPS • *fennel, lemon slaw, radish, maple* 19
- MUSSELS • *provençal herbs, tomato, white wine, butter* 16
- MUSHROOM TOAST • *maritime gourmet mushrooms, truffle ricotta cheese, parsley shallot salad* 16
- Ⓞ FARMERS GREENS • *local greens, snap peas, cherry tomatoes, maple granola, seasonal dressing* 14
- GREEN BEAN "CAESAR" • *bacon fat garlic herb crumble, house smoked bacon, grana padano, garlic black pepper caesar dressing* 15

TO SHARE

- OYSTERS *dozen for 38|half dozen for 21*
- CHEESE • *local & imported* *3oz - 19|5oz - 28*
cheeses, candied nuts, house preserves & crostini
- CHARCUTERIE • *with pickles, maple* 28
candied onion, house fermented mustard & crostini
- Ⓞ WARM OLIVES & CHORIZO • 9
preserved lemon
- Ⓞ PETITE TOWER • *8 oysters, scallop* 75
escabeche, marinated mussels, tuna crudo, crab legs
- Ⓞ GRAND TOWER • *12 oysters, scallop* 110
escabeche, marinated mussels, tuna crudo, 1/2 lobster, crab legs

MAINS

- Ⓞ STEAK FRITES • *atlantic beef teres major, sautéed mushrooms & onions* 31
- BRASSERIE BURGER • *in house ground beef patty, beer cheese sauce, pickles, onion jam, bacon, fermented mustard, frites* 21
- FRESH FISH • *always sustainable, procured from our local fishmonger* *market*
- Ⓞ FREE RANGE CHICKEN • *fennel & thyme stuffing, creamy polenta, farm vegetables, red wine jus* 29
- Ⓞ DUCK • *dry aged, duck fat confit potatoes, duck jus* 33
- MUSHROOM & DUCK CONFIT 28
- PASTA • *maritime gourmet mushrooms, arugula lettuce, red wine demi, butter, truffle ricotta cheese*
- Ⓞ GRILLED PORK CHOP • *thick cut pork chop, pea purée, maple cider gastrique, sweet potato purée, farmers vegetables* 31

SUNDAY - THURSDAY PRIX FIXE MENU
\$52 - ASK YOUR SERVER FOR DETAILS

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

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