

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
- ASPARAGUS "CAESAR" • *bacon fat garlic herb crumble, house smoked bacon, grana padano, garlic black pepper caesar dressing* 15

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 - 28
cheeses, candied nuts, house preserves & crostini
- CHARCUTERIE • *with pickles, maple candied onion, house fermented mustard & crostini* 28
- Ⓞ WARM OLIVES & CHORIZO • *preserved lemon* 9
- Ⓞ PETITE TOWER • *8 oysters, scallop escabeche, marinated mussels, tuna crudo, crab legs* 75
- Ⓞ GRAND TOWER • *12 oysters, scallop escabeche, marinated mussels, tuna crudo, 1/2 lobster, crab legs* 110

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
BLUE HARBOUR CHEESE
PLEASE DISCUSS ALL ALLERGIES &
DIETARY RESTRICTIONS
WITH YOUR SERVER

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 fingerling 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

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