

APPETIZERS

- Ⓞ STEAK TARTARE • *Atlantic Beef, horseradish aioli, fermented mustard, pickled shallot, cornichons, S&V chips* 19
- Ⓞ CALAMARI • *cornflour lime dust, capers, black pepper onion sauce* 16
- BRUSSELS SPROUT "CAESAR" • *house smoked bacon, Grana Padano, sourdough croutons, garlic black pepper dressing* 14
- COQUILLE ST. JACQUES • *scallops, garlic, herb mashed potato, brandy cream sauce* 19
- MUSSELS • *house made chorizo, hot pepper, cherry tomato, sour dough bread* 17
- Ⓞ SQUASH & ENDIVE SALAD • *grilled endive, roasted butternut squash, dried cranberries, toasted pumpkin seeds, candied pecans, warm maple cider vinaigrette* 15
- FRENCH ONION SOUP • *gruyère cheese, sourdough croutons, beef jus* 16
- CARAMELIZED SHALLOT & PEAR TARTE • *goat cheese, black pepper port reduction* 16
- ESCARGOT & MUSHROOM CROSTINI • *truffled herb ricotta, lemon white wine butter* 16

SUNDAY - THURSDAY PRIX FIXE MENU
\$55 - ASK YOUR SERVER FOR DETAILS

TO SHARE

- OYSTERS *dozen for 38 | half dozen for 21*
- CHEESE • *local & imported 3oz - 19 | 5oz - 27*
cheeses, candied nuts, house preserves & crostini
- CHARCUTERIE • *with pickles, maple candied onion, house fermented mustard & crostini* 28
- Ⓞ WARM OLIVES & CHORIZO • *preserved lemon* 9
- Ⓞ SEAFOOD TOWER • *chilled half lobster, a dozen oysters, scallop escabeche, marinated mussels, tuna tartare, pickled shrimp* 85
- BAKED BRIE • *apple cinnamon chutney, balsamic port reduction, toasted seed crumble, crostinis* 19

WE STRIVE TO SUPPORT OUR LOCAL COMMUNITY

AFISHIONADO FISHMONGERS
MARTOCK GLEN FARMS
ASHMAG SEAFOOD
ATLANTIC BEEF
KONRAD'S SPECIALTY FOOD
MARITIME GOURMET MUSHROOMS
CAFÉ LARA COFFEE ROASTERS
RATINAUD

PLEASE DISCUSS ALL ALLERGIES &
DIETARY RESTRICTIONS
WITH YOUR SERVER

MAINS

- Ⓞ STEAK FRITES • *atlantic beef teres major, sautéed mushrooms & onions* 33
- BRASSERIE BURGER • *in house ground beef patty, beer cheese sauce, pickles, onion jam, bacon, fermented mustard, ketchup, garlic aioli, frites* 22
- Ⓞ DUCK • *dry aged duck breast, sour cherry duck jus, herb and garlic mashed potato, seasonal vegetables* 36
- PAPPARDELLE • *housemade pasta, sausage meat balls, maritime gourmet mushroom, roasted garlic & lemon cream* 31
- Ⓞ SALMON • *crispy skin, leek fondue, roasted baby potato, seasonal vegetables* 38
- BEEF WELLINGTON • *mushroom duxelle, puff pastry, red wine jus, roasted herb & garlic potato, seasonal vegetables* 47
- Ⓞ CASSOULET • *duck leg, navy beans, pork, thyme duck broth* 33
- LAMB SHANK • *tomato red wine braised lamb shank, rosemary carrot risotto* 42
- Ⓞ ROASTED HALF HEN • *creamy mushroom fricassée, lemon herb basted half hen, seasonal vegetables & baby potatoes* 32

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