

. EST. 2013 .
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**AGRICOLA
STREET**
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2540 • BRASSERIE • HFX.

PRIX FIXE
45\$

APPETIZER

FRENCH ONION SOUP
beef broth, crostini, gruyère

BRUSSEL SPROUT CAESAR
black pepper & garlic dressing, house smoked bacon, grana padano, duck fat croutons

BEET TARTARE
orange fennel vinaigrette, hazelnut pesto, yellow beet purée, sumac apple

MUSSELS & FRITES
coriander, fennel, white wine butter broth

MAIN

STEAK FRITES
Atlantic Beef teres major, sautéed mushrooms & onions

SHORT RIB
16 hour sous vide, red wine jus, potato purée, charred carrot, shallot

COQ AU VIN
de-boned chicken leg roulade, house smoked bacon, red wine jus, Maritime Gourmet mushrooms, braised carrot

BRASSERIE BURGER
*in house ground beef patty, welsh rarebit sauce, pickles, crispy fried onion, house smoked
bacon, frites*

AGNOLOTTI
house truffled ricotta, braised beef, red wine jus, arugula

DESSERT

PLEASE CHOOSE FROM ANY OF OUR DESSERTS

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