



TO START

OYSTERS (fresh OR fried) - 3

CHEESE - 5/25 g

CHARCUTERIE - 5/25 g

CUP OF SEAFOOD CHOWDER - 5

w/ scallops, shrimp, lobster

MARKET SALAD - 8

shaved beets, shaved carrots, kohlrabi,
apple, radicchio, asiago,
citrus vinaigrette, pomegranate

SEARED PORK BELLY - 10

chili honey, red cabbage kraut, hazelnuts,
endive salad

SALMON TARTARE - 10

pickled ginger, cucumber, sesame, chili,
cilantro, corn tortilla chips

SALT COD BRANDADE - 9

fennel & mustard seed jam,
grilled sourdough

BURRATA - 20

salsa verde, pickled peppers, honey,
grilled sourdough

CALAMARI TACOS (2) - 12

pickled onions, habanero aioli, cilantro,
avocado, corn tortilla

BEEF CARPACCIO - 14

chimichurri, crème fraiche,
pickled shallots, pecorino romano

TO FOLLOW

13 OZ. P.E.I. BLUE DOT RIB EYE - 36

whipped potatoes, roasted carrots,
crispy onions

SEARED TUNA - 26

sunchoke purée, snap peas,
damson plum coulis, sunchoke chips

SMOKED CHEDDAR PEROGIES - 20

purple beet purée, crispy brussel sprouts,
horseradish crème fraiche

PORK CHOP - 24

herbed polenta, braised red cabbage,
bacon jus, apple slaw

ARCTIC CHAR - 25

soy maple glaze, celery root, bok choy,
king mushroom, dashi broth, roe

DUCK CONFIT - 26

white bean cassoulet, fennel sausage,
broccolini, foie gras jus

PARISIENNE GNOCCHI - 18

roasted sweet potato,
walnut mascarpone cream,
kale, crumbled walnuts

