



TO START

OYSTERS (fresh OR fried) - 3

CHEESE - 5/25 g

CHARCUTERIE - 5/25 g

CUP OF SOUP - 5

MARKET SALAD - 10

shaved fennel, beets, endive, apple,
parsley, chives, sherry vinaigrette

SALMON CARPACCIO - 12

radish, capers, dill, lemon zest

BRAISED PORK BELLY - 13

sweet soy braise, blistered green beans,
garlic, chicharron

SALT COD BRANDADE - 9

fennel & mustard seed jam,
grilled sourdough

BURRATA - 20

olive purée, honey, toasted pine nuts,
parsley, grilled sourdough

CALAMARI TACOS - 12

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

BEEF TARTARE - 14

shallot, gherkins, chives,
egg yolk, grainy mustard, toast

TO FOLLOW

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

buttered fiddleheads, fries, demi glace

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

