



TO START

OYSTERS (fresh OR fried) - 3

CHEESE - 5/25 g

CHARCUTERIE - 5/25 g

CUP OF SOUP - 5

MARKET SALAD - 8

Four Seasons' organic greens,
pear & shallot vinaigrette,
sliced pear, Ciro's asiago

SPICY GREENS & SMOKED TROUT SALAD - 10

arugula, watercress, sea asparagus,
smoked trout, goat's cheese,
sherry vinaigrette

RAW BAR - 16

scallop ceviche, tuna tartare, two oysters,
poached lobster, crostini

STEAMED MALAGASH CLAMS - 12

fennel sausage, white wine, cream, herbs,
grilled sourdough

BURRATA - 20

olive & sundried tomato purée, honey,
toasted pine nuts, parsley,
grilled sourdough

BEEF TARTARE - 14

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

TO FOLLOW

10 OZ. P.E.I. BLUE DOT STRIPLOIN - 32

grilled asparagus, compound butter,
matchstick fries

SEARED SALMON - 27

celery root purée, snap peas,
white miso & ginger, shaved asparagus

PORK CHOP - 24

baby potatoes, roasted carrots, pork jus,
corn salsa

SMOKED CHEDDAR PEROGIES - 20

purple beet purée, crispy brussel sprouts,
horseradish crème fraîche

SEARED SCALLOPS - 25

bacon grits, arugula pesto,
grilled corn, popcorn

GRILLED CORNISH HEN - 24

crispy potato latke, fried soft boiled egg,
baby turnips

HERBED FALAFEL - 16

babaganoush, grilled zucchini, asparagus,
& onion, yogurt, pickled beets,
mint, za'atar spice

