



TO START

OYSTERS (fresh OR fried) - 3

CHEESE - 5/25 g

CHARCUTERIE - 5/25 g

CUP OF SOUP - 5

MARKET SALAD - 10

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

RAW BAR - 16

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

BURRATA - 20

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

STEAMED MUSSELS - 11

Bulwark cider cream, leeks, bacon,
grilled sourdough

BEEF TARTARE - 14

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

CRAB CAKES - 16

grapefruit aioli, radish slaw

TO FOLLOW

10 OZ. MARINATED P.E.I. FLANK STEAK - 30

green tomato & garlic scape salsa,
swiss chard, fries

SEARED SALMON - 27

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

PORK CHOP - 26

baby potatoes, roasted carrots,
pork jus, corn salsa

SMOKED CHEDDAR PEROGIES - 20

purple beet purée, crispy brussel sprouts,
horseradish crème fraîche

SEARED SCALLOPS - 26

bacon risotto, fresh green peas

GRILLED CORNISH HEN - 25

crispy potato latke, fried soft boiled egg,
baby turnips

HERBED FALAFEL - 18

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

