



RAW BAR



Deluxe Seafood Plateau 100

A taste of the Raw Bar, pick and peel shrimp, oysters, mussels, crab, daily feature

Oysters Market Price

East coast oysters on the half shell, mignonette, horseradish

Pick and Peel Snow Crab 20/40

Half or whole chilled Newfoundland snow crab, garlic and herb butter, lemon

Spanish Marinated Mussels 17

Grilled sourdough, fresh herbs, paprika

Beef Tartare 18

Truffle, aioli, shallot, chive, Parmesan, sourdough

Cellar Salad 16

Seasonal vegetables, ricotta, savory granola

Caesar Salad 16

Romaine lettuce, prosciutto crisps, garlic crouton, anchovy and caper vinaigrette, lemon and garlic aioli

APPETIZERS

Herb Frites 9

Sea salt, garlic aioli

Seafood Soup 13

Cod, tomato, fennel, leek, crushed chili, white wine, grilled sourdough

Cod Tacos 22

3 soft shell tacos, battered cod, Pico de Gallo, sour cream

Steamed Mussels 17

Port Rexton Chasing Sun IPA, garlic, cream, grilled sourdough

Fried Chicken Wings 16

Buttermilk marinated, honey, rosemary

Fritto Misto to Share 30

Variety of tempura battered local seafood, soy ginger sauce, spicy aioli

Cheese and Charcuterie to Share 40

Grilled sourdough, local honeycomb and jam, housemade pickled vegetables



ENTRÉES

Pan Roasted Cod 36

Pease pudding purée, cabbage, turnip, carrot, pork scruchion and onion brodo

Grilled Merchant Burger and Shake 22/30

House smoked bacon, white onion, cheddar, iceberg lettuce, tomato, pickle

Duck Breast 35

Sautéed mushroom, roasted shallot, swiss chard, green pepper cauliflower cream, local berry au jus

Pan Roasted Salmon 35

Onion soubise, zucchini, radish, shallot, white turnip, bagna cauda sauce

Chicken Breast 32

Local berry chutney, roasted brussel sprouts, sunchoke and carrot, fingerling potato, savory au jus

Cauliflower Steak 25

Wild leek marinated cauliflower, white bean and lentil cassolette, green pea purée, seasonal vegetables, toasted spelt

Steak and Herb Frites 38

Sliced 10 oz. sirloin bavette, chimichurri, Parmesan, au jus

* Menu subject to change due to availability of seasonal ingredients

FRESH PASTA

Mussel and Shrimp Linguini 18/28

Broccoli, anchovy, pesto, chili, Parmesan

Pork Ragu Rigatoni 18/28

Tomato, mirepoix, garlic, chili, Parmesan

Norcina Campanelle 19/29

Garlic sausage, mushrooms, truffle, cream, Parmesan

Cacio é Pepe Spaghettini 15/25

Coarse black pepper, pecorino, garlic, shallot, Parmesan

Lamb Casarecce 19/29

Merguez sausage, braised lamb, mirepoix, mint, green peas, Parmesan



DESSERTS



Carrot Cake 14

Candied walnut, cream cheese icing, tonka ice cream

Madeleines 10

Lemon and thyme sugar, vanilla custard

Creme Brulee 12

Please ask your server about today's flavour

Vinegar Pie 12

Sagamite crust, Tetley tea ice cream, local Newfoundland berries

Chocolate Cheesecake 14

Milk chocolate cheesecake, raspberry coulis, coffee buttercream, hazelnuts

Milk Shake 9

Choice of chocolate, caramel, strawberry, or vanilla



RESERVE

SPARKLING

La Valle, Franciacorta, Satèn, Brut, Italy,	100
Dom Pérignon, Champagne, France, 2006	390

WHITES

Lighter & Aromatic to Fuller & Rounder

Valentina Passalacqua, Terra Minuta, Puglia, Italy, 2015	70
Pearl Morrissette, Cuvée Blu, Niagara, Canada, 2014	85
Chateau de Maligny, Chablis 1er Cru, Montée de Tonnière, France, 2015	110
Domaine Muré, Signature Riesling, Alsace, France, 2015	65
Kleynood, Tamboerskloof, Viognier, Stellenbosch, South Africa, 2016	70
Herve Villemade, Les Acacias, Loire, France, 2015	90
Domaine Yves Boyer-Martenot, Meursault, En l'Ormeau, France, 2015	150
Domaine Valette, Pouilly-Vinzelles, Mâconnais, France, 2010	100

REDS

Lighter & Aromatic to Fuller & Robust

Agnès & René Mosse, Le Gros, Vin de France, France, 2015	85
Louis Antoine Luyt, Pipeno, Portezuelo, Chile, 2014	60
Domaine Tortochot, Gevrey-Chambertin, Les Corvées, France, 2014	155
Magpie Estate, Clovella, Barossa Valley, Australlia, 2015	85
Isole e Olena, Chianti Classico, Italy, 2014	100
Valentina Passalacqua, Terro Sasso, Puglia, Italy, 2015	65
Matthieu Barret, Cornas, Brise cailloux, Rhone, France, 2015	135
Château Saint-Pierre, Saint-Julien, Bordeaux, France, 2011	210
Aurelio Settimo, Barolo, Italy, 2011	135
Isole e Olena, Collezione Privata, Syrah, Tuscany, Italy, 2009	200
Antiyal Family Winery, Kuyen, Maipo Valley, Chile, 2015	85

