



RAW BAR



Deluxe Seafood Plateau A taste of the Raw Bar; pick and peel shrimp, oysters, mussels, crab, daily feature	100
Oysters East coast oysters on the half shell, mignonette, horseradish	Market Price
Pick and Peel Snow Crab Half or whole chilled Newfoundland snow crab, garlic and herb butter, lemon	20/40
Spanish Marinated Mussels Grilled sourdough, fresh herbs, paprika	17
Beef Tartare Truffle aioli, shallot, chive, Parmigiano, sourdough	18
Cellar Salad Seasonal vegetables, ricotta, savory granola	16
Kale Caesar Bacon lardon, shallot, toasted sunflower seeds	17

APPETIZERS

Herb Frites Sea salt, garlic aioli	9
Seafood Soup Cod, tomato, fennel, leek, crushed chili, white wine, grilled sourdough	13
Cod Tacos 3 soft shell tacos, battered cod, Pico de Gallo, sour cream	22
Steamed Posillipo Mussels Tomato, basil, chili, white wine	19
Fried Chicken Wings Please ask your server about today's flavour	16
Fritto Misto to Share Variety of tempura battered local seafood, soy ginger sauce, spicy aioli	35
Cheese and Charcuterie to Share Grilled sourdough, local honeycomb and jam, housemade pickles	40



ENTRÉES

Pan Roasted Cod Pease pudding ravioli, glazed pork belly, shallot, parsnip, carrot, wilted greens, pork au jus	39
Grilled Merchant Burger and Shake House smoked bacon, white onion, cheddar, iceberg lettuce, tomato, pickle	22/30
Duck Breast Spiced steel cut oats, squash, beets, local berry au jus	36
Pan Roasted Smoked Salmon Sunchoke purée, carrot, beets, cider beurre blanc, wilted greens	36
Chicken Breast Local berry chutney, roasted brussel sprouts, sunchoke, carrot purée, fingerling potato, savory au jus	33
Roasted Acorn Squash Grain and seed cassoulette, fried sage, tomato, polenta	28
Steak Frites Sliced 10 oz. sirloin bavette, chimichurri, Parmigiano, herbs, au jus	38

* Menu subject to change due to availability of seasonal ingredients

FRESH PASTA

Monterosso Linguini Broccoli, shrimp, caplin, chili flakes, Parmigiano	18/28
Pork Ragu Rigatoni Tomato, mirepoix, garlic, chili, Parmigiano	18/28
Norcina Campanelle Garlic sausage, mushrooms, truffle, cream, Parmigiano	19/29
Carbonara Spaghettini Coarse black pepper, pork, garlic, shallot, Parmigiano	18/28
Lamb Casarecce Merguez sausage, braised lamb, mirepoix, mint, green peas, Parmigiano	20/30



DESSERTS



Carrot Cake Carrot ganache, partridgeberry, toasted withe chocolate	14
Madeleines Labrador tea sugar, vanilla custard	10
Crème Brûlée Please ask your server about today's flavour	12
Vinegar Pie Sagamite crust, Tetley tea ice cream, local Newfoundland berries	12
Chocolate Ganache Gingerbread, pecan brittle, candied orange, NL sea salt	13
Milk Shake Choice of chocolate, caramel, strawberry, or vanilla	9