



APPETIZERS



Spanish Marinated Mussels, 17
Sourdough, fresh herbs

Beef Tartare, 18
Black truffle, shallot, chive, Parmigiano, sourdough

Cellar Salad, 16
Seasonal vegetables, ricotta, savory granola

Fried Calamari, 16
Sweet chili sauce

Caesar Salad, 17
Bacon lardon, shallot, toasted sunflower seeds

Seafood Soup, 13
Cod, tomato, fennel, leek, crushed chili, white wine, grilled sourdough

Cod Tacos, 22
3 soft shell tacos, cabbage, cilantro, sour cream

Herb Frites, 9
Sea salt, garlic aioli

Fried Chicken Wings, 16
Please ask your server about today's flavour

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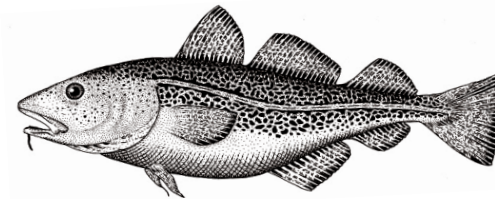
Oysters, Market Price
East coast oysters, mignonette, horseradish, lemon

Steamed Posillipo Mussels, 19
Tomato, basil, chili, white wine

Chicken Liver Mousse and Duck Rillettes, 35
Partridgeberry, grilled sourdough, housemade pickled vegetables

Fritto Misto, 35
Variety of tempura battered local seafood, soy ginger sauce, spicy aioli

Cheese and Charcuterie, 40
Grilled sourdough, local honeycomb and jam, housemade pickles



ENTRÉES

Aged Ribeye for Two, 100
Parsnip purée, carrot, roasted brussel sprouts, onion, mushroom, fingerling potato, au jus

Moose Burger and Shake, 27/35
Alderberry brioche bun, house smoked bacon, pickled red onion, gruyere cheese, iceberg lettuce, caramelized shallot aioli

Duck Breast, 38
Spiced steel cut oats, squash, beets, shallot, local berry au jus

Pan Roasted Smoked Salmon, 36
Sunchoke purée, grilled fennel, beets, smoked beurre monté, wilted greens

Chicken Breast, 33
Local berry chutney, roasted brussel sprouts, sunchoke, carrot purée, fingerling potato, savory au jus

Steak Frites, 38
Sliced 10 oz. sirloin bavette, chimichurri, Parmigiano, herbs, au jus

Halibut, 38
Parsnip, carrot, peas pudding ravioli, herb infused cream

FRESH PASTA

Monterosso Linguini, 18/28
Broccoli, shrimp, capelin, chili flakes, Parmigiano

Pork Ragu Rigatoni, 18/28
Tomato, mirepoix, garlic, chili, Parmigiano

Norcina Campanelle, 19/29
Garlic sausage, mushrooms, truffle, cream, Parmigiano

Carbonara Spaghettini, 18/28
Coarse black pepper, pork, garlic, shallot, Parmigiano

Lamb Casarecce, 20/30
Merguez sausage, braised lamb, mirepoix, mint, green peas, Parmigiano

Squash Tagliatelle, 18/28
Fried herbs, kale, sunflower seeds, garlic, shallots, Parmigiano



DESSERTS



Carrot Cake, 14
Carrot ganache, partridgeberry, toasted white chocolate

Madeleines, 10
Labrador tea sugar, vanilla custard

Crème Brûlée, 12
Please ask your server about today's flavour

Vinegar Pie, 12
Sagamite crust, Tetley tea ice cream, local Newfoundland berries

Affogato, 10
Vanilla ice cream, espresso, biscotti

Milk Shake, 9
Choice of chocolate, caramel, strawberry, or vanilla

Menu subject to change due to availability of seasonal ingredients



RESERVE

SPARKLING

La Valle, Franciacorta, Satèn, Brut, Italy	100
Raventos i Blanc, Cava, Textures de Pedra, Spain, 2012	115
Dom Pérignon, Champagne, France, 2009	390

WHITES

Lighter & Aromatic to Fuller & Rounder

Valentina Passalacqua, Terra Minuta, Puglia, Italy, 2015	70
Domaine des Gominets, Pouilly-Fumé, Loire, France, 2017	75
Chateau de Maligny, Chablis 1er Cru 'Montmains', France, 2015	100
Domaine Muré, Côte de Rouffach, Alsace, France, 2015	85
Hervé Villemade, Les Acacias, Loire, France, 2015	90
Domaine Vincent Latour, Meursault 'Les Narvaux', France, 2016	135
Domaine Valette, Pouilly-Vinzelles, Mâconnais, France, 2010	100

REDS

Lighter & Aromatic to Fuller & Robust

Louis Antoine Luyt, Pipeno, Portezuelo, Chile, 2014	60
Tawse, Quarry Road, Pinot Noir, Ontario, Canada, 2017	100
Domaine Tortochot, Gevrey-Chambertin, Les Corvées, France, 2014	155
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
Domaine de la Janasse, Terre d'Argile, Cote du Rhone Villages, France, 2015	75

