

APPETIZERS

Spanish Marinated Mussels, 17
Sourdough, fresh herbs

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

Beet Salad, 16
Ricotta, tahini, savoury granola, shallot, chive

Fried Calamari, 16
Sweet chili sauce

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

Chicken Liver Mousse, 18
Partridgeberry, grilled sourdough, housemade pickled vegetables

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

Cod Taco, 7
Pico de gallo, cabbage, cilantro, sour cream

Herb Frites, 9
Sea salt, garlic aioli

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

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

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

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



ENTRÉES

Barbecue Burger and Shake, 25/33
Brioche bun, house smoked bacon, dill pickle, gruyere cheese, crispy onion,
iceberg lettuce

Duck Breast, 38
Le puy lentils, mire poix, sunchoke purée, wilted greens

Pan Roasted Salmon, 36
Creamed leeks, white bean, yukon gold potato, mussels, beurre blanc

Grilled Pork, 38
Black garlic, roasted brussel, parsnip purée, wilted greens, apple,
green peppercorn au jus

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

Halibut, 38
Potato, charred broccoli pesto, grilled oyster mushroom

Menu subject to change due to availability of seasonal ingredients

FRESH PASTA

Monterosso Linguini, 20/30
Bay scallops, shrimp, capelin, broccoli, chili flakes, Parmigiano

Beef 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, mint, green peas, Parmigiano

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

DESSERTS

Lemon Meringue, 12
White chocolate, pie pastry

Madeleines, 10
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,
add a shot, 8