

APPETIZERS

Seafood Soup, 12
Tomato, fennel, leek, crushed chili, white wine, grilled
sourdough

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

Frites, 8
Sea salt, garlic aioli

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

Steamed Mussels, 19
Chili, shallot, garlic, daily flavor

Caesar Salad, 17
Romaine lettuce, bacon lardon, garlic crouton, anchovy
vinaigrette, garlic aioli, Parmesan

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



FRESH PASTA

Beef Ragu Rigatoni, 18
Tomato, mirepoix, garlic, chili, Parmesan

Norcina Campanelle, 19
Garlic sausage, mushrooms, truffle, cream, Parmesan

Monterosso Linguini, 18
Broccoli, shrimp, capelin, chili flakes, Parmesan



ENTRÉES

Fish & Chips, 16/20
Battered cod, tartar sauce, chips

Crispy Chicken Sandwich, 20
Classic or spiced duck fat vinaigrette, chicken thigh, brioche bun,
iceberg lettuce, pickles

Steak Frites, 32
Sliced 10 oz. sirloin bavette, chimichurri, au jus, house cut frites

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

Bacon, Lettuce, Tomato Sandwich, 17
White bread, aioli

Reuben Sandwich, 17
Sliced pastrami, sauerkraut, pickles, dijon aioli, rye bread
or vegan Reuben with smoked beets

Menu subject to change due to availability of seasonal ingredients

DESSERTS

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

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

Affogato, 10
Vanilla ice cream, espresso, biscotti

COFFEE

Ice Cappuccino, 6
Bottomless Drip, 3.5
French Press, 5
Aero Press, 2.5
Espresso/Americano, 4
Latte/Cappuccino, 5

TEA

Darjeeling, 4
Organic Sencha, Green, 4
Spicy Chai, 4
Earl Grey, 4
Peppermint (herbal), 4
Rooibos Zeste Eclair, 4
Chamomile (herbal), 4
London Fog/Chai Tea Latte, 6
Iced Tea, 3
Tetley Orange Pekoe, 3.5