

RAW BAR

East Coast Oysters, MP
Mignonette, horseradish, lemon

Apple Celery Salad, 15
Honey and mustard vinaigrette, toasted almonds, endive, feta cheese

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

Chicken Liver Mousse, 15
Sourdough, housemade pickled vegetables

Beet Salad, 17
Kale, pecorino, yogurt, charred scallion

Endive Caesar, 18
Bacon lardon, fried caper, Parmigiano

Cheese and Charcuterie, 35
Grilled sourdough, local honeycomb, house-made pickles and jam

APPETIZERS

Mussels Meunière, 20
Caper, garlic, shallot, brown butter, white wine, fresh herbs, sourdough

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

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

Fried Calamari, 16
Chipotle aioli

Frites, 9
Sea salt, garlic aioli

Seafood Soup, 13
Cod, tomato, fennel, leek, chili, zucchini, sourdough



ENTRÉES

Double Smash Burger and Shake, 27/35
Brioche bun, house smoked bacon, dill pickle, American cheese, tomato, white onion, iceberg lettuce, Merchant sauce

Duck, 38
Du puy lentils, mirepoix, squash purée, wilted greens, cherry mostarda, au jus

Salmon, 36
Onion soubise, mussels, shallot, potato

Pork Tenderloin, 38
Butternut squash, charred onion, walnut, raisin, wilted greens, parsnip purée, au jus

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

Cod, 38
Fingerling potato, savory, shallot, olive, tomato conserva, pork belly

Chefs Tasting Menu, 85
5 courses chefs choice

Wildness - Cook Book, 60
By: Chef Jeremy Charles

Menu subject to change due to availability of seasonal ingredients

FRESH PASTA

Leek Ricotta Gnudi, 24/34
Broccoli, chili, anchovy, Parmigiano

Braised Lamb Casarecce 28/38
Merguez sausage, green pea, mint, garlic, shallot, Parmigiano

Pork Ragù Rigatoni, 24/34
Tomato, mirepoix, garlic, chili, Parmigiano

Carbonara Spaghettini, 23/33
Coarse black pepper, pork, garlic, shallot, Parmigiano

Meatball Spaghettini, 24/34
Marinara sauce, fresh herbs, Parmigiano

Gluten free or vegan pasta available

DESSERTS

Madeleines, 10
Six small, rich, shell-shaped cakes

Crème Brûlée, 12
Vanilla

Profiterole, 14
Chocolate mousse, creme anglaise

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

Affogato, 10
Vanilla ice cream, espresso, biscotti

Milk Shake, 9
Choice of chocolate, caramel, strawberry, or vanilla
Add a shot, 8