

## APPETIZERS

NL Oysters, MP  
Mignonette, lemon

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

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

Chicken Liver Mousse, 15  
Sourdough, house-made pickled vegetables

Shrimp and Endive Salad, 17  
Dill, lemon, fresh herbs

Mussels, 20  
Please ask your server about today's flavour

Beet Salad, 17  
Kale, pecorino, yogurt, granola

Endive Caesar, 18  
Bacon lardon, fried caper, Parmigiano

Cheese and Charcuterie, 45  
Grilled sourdough, local honeycomb, house-made  
pickles and jam

Seafood Platter For Two, 75  
Local seafood from the raw bar

Frites, 9  
Sea salt, garlic aioli

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



## ENTRÉES

Double Smash Burger and Shake, 27/35  
Brioche bun, bacon, pickles, cheese, tomato,  
white onion, iceberg lettuce

Duck, 38  
Du puy lentils, mirepoix, carrot purée,  
wilted greens, au jus

Cod, 36  
Fingerling potato, garlic scape, scallion,  
swiss chard, onion soubise

Pork Tenderloin, 38  
Charred carrot, peas, corn, wilted greens,  
pickled mustard seed, parsnip purée

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

Chefs Tasting Menu, 85  
5 courses chefs choice

Menu subject to change due to availability of seasonal ingredients

## FRESH PASTA

Broccoli Lumache, 22/32  
Chili, shallot, garlic, anchovy, Parmigiano

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

Confit Tomato and Basil Linguine, 22/32  
Parmigiano, bread crumb

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

Gluten free or vegan pasta available

## DESSERTS

Madeleines, 12  
Six small, rich, shell-shaped cakes

NL Berry Shortcake Biscuit, 16  
Chantilly cream, mint

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

Crème Brûlée, 12  
Vanilla, fresh berry

Chocolate Cake, 14  
Bourbon Chantilly cream, fresh berry, mint