

COLD APPETIZERS

NL Oysters

Please ask your server for today's selection

6/\$24 12/\$48 18/\$72

Tomato Salad, 18

Smoked Tomato Vinaigrette, Yogurt, Crispy Shallot, Herbs

Newfoundland Gardens Greens, 16

Roasted Shallot Vinaigrette, Candied Lemon, Crispy Shallot

Beef Tartare, 25

Shallot, Capers, Cornichon, Pecorino Romano, Truffle Aioli

HOT APPETIZERS

Seafood Soup, 18

Cod, White Wine, Tomato, Herbs, Chili

Mussels, 25

Anderson's Spicy Fennel Sausage, White Wine, Garlic, Rosé Cream

Frites, 11

Sea Salt, Garlic Aioli

Birria Tacos, 25

Braised Shortrib, Cheddar, Consommé, Onion and Cilantro



Chef's Tasting Menu

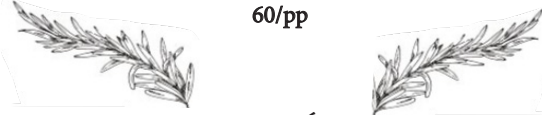
Five Course/With Wine Pairing

125/200

Seafood Platter

Selection of Local Seafood

60/pp



ENTRÉES

Double Smash Burger, 27

Merchant Sauce, American Cheese, Iceberg Lettuce, Grilled Onion, Bacon, Pickles

Cornish Hen, 38

Marsala Cream Sauce, Pommes Purée, Roasted Mushroom, Kale

NL Cod, 38

Sauce Meunière, Potato, Carrot, Zucchini

PEI Steak Frites

Salsa Verde, Red Wine Jus

8oz Butchers Cut, 45

12 oz Ribeye, 75

PASTA

Carbonara, 28

Spaghettoni, Shallot, Garlic, Guanciale, Egg, Parmesan

Mushroom Cacio e Pepe, 28

Rigatoni, Parmesan, Shallot, Garlic, Black Pepper

Beef Ragu, 32

Pappardelle, Mirepoix, Parmesan, Chili, Tomato

Shrimp, 32

Linguine, Calabrian Chilli, Kale, Parmesan

Gluten free or vegan pasta available

DESSERT

Vanilla Crème Brûlée, 12

Biscotti

Brownie, 14

Strawberry Ice Cream, Chantilly

Blueberry Cake, 14

Brown Butter Blueberries, Lemon Cream

Peach Melba, 14

Poached Peach, Raspberry Coulis, Almond, Custard Ice Cream

Menu subject to change due to availability of seasonal ingredients
