

starters

Wild & Tame Mushroom Soup

truffle, porcini, pan-roasted mushrooms 14

America Caesar Salad

smoked peppered bacon, sourdough, cured yolk, bellavitano cheese 14

Ahi Tuna & Avocado Waldorf Salad

celery, apple, walnuts, grapes 22

Kale Salad

gouda, green apple, shaved cauliflower, moonshine raisins,
cornbread croutons, cider vinaigrette 14

New Farm Beets

buffalo ricotta, carrot escabeche, pumpkin seed brittle 19/26

Steak Tartare

bone marrow, capers, pickled shallots, quail egg 21

Grilled Calamari

capers, olives, lemon, brown butter 16/28

Foie Gras Griddle Cake

nova scotia seaside blueberries, maple, peanut 27

Half Dozen Finest Coastal Oysters

louisiana hot sauce, horseradish, mignonette MP

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

mains

Whole Dover Sole

green bean amandine MP

BBQ Cauliflower

brisket spice rubbed, wild rice granola, pickled beans, tortilla 23

Spaghetti

slow-cooked tomato, basil, parmigiano-reggiano, black garlic crumb 24

Smoked Duck Breast Cassoulet

white beans, house bacon, confit leg, burnt orange 48

Bradford Bay Chicken

cauliflower couscous, pineapple, quinoa, pumpkin seeds 32

Lamb Two Ways

grilled Australian chop, slow-cooked Ontario shoulder, multigrain porridge, juniper 58

BBQ Octopus & Lobster

snow pea greens, chili, black garlic, puffed rice 65

6oz Beef Tenderloin

parisian gnocchi, escargot, watercress, bone marrow jus 58

40oz Tomahawk Rib Steak for Two

choice of two sides, jus, béarnaise remoulade 150

sides

Truffle Fries 10

Mac & Cheese 9

Carrots & Tarragon 8

King Oyster Mushrooms

corn, sesame 8

Shishito Peppers

ricotta, vancouver smoked sea salt 9