

APPETIZERS

OYSTERS

east coast oysters mp
mignonettes:
ginger scallion
beet, dill & granny smith apple
fresh horseradish & lemon

SMALL PLATES

deviled eggs 14
tarragon, trout roe, truffle

grilled caesar 16
grilled romaine, grana padano
egg, sourdough-rye croutons
double smoked bacon

**hot smoked
salmon rillettes 18**
taro crisps

beet salad 15 
baby kale, candy cane beets
granny smith apple & cucumber
pumpkin seeds
mountain oregano vinaigrette

SHAREABLES

serves 2 or more

steamed mussels 23
1 lb.
white wine
cherry tomatoes
shallots

buttermilk fried 
oyster mushrooms 17
gochujang aioli

ontario burrata 26
toasted pistachios & honey
warm port & balsamic sour cherries
grilled sourdough-rye
smoked sea salt

melon & prosciutto 18
compressed melon
goat labneh, brioche soldiers
olive oil

coconut shrimp 20
toasted coconut
& chili lime sauce

CLASSICS

hot turkey 29
organic turkey breast
open-faced egg-dipped challah
bourbon curry gravy & peas
shaved black truffles

steak & eggs 39
aaa 8 oz. ribeye
dry-aged in-house
two sunny-side organic duck eggs
asparagus
miso peppercorn cream

roisserie cornish hen 24
confit peruvian potatoes
creamed spinach
hot sauce butter

**smoked
10 oz. bone-in pork loin 32**
orange-dijon glazed chop
minted peas & creme fraiche

fish & chips 28
atlantic cod
crinkle cut potatoes
lemongrass tartar

ENTREES

SEAFOOD

black cod 38
tarragon beurre blanc
pickled chanterelles
asparagus
trout roe

albacore tuna 30
romesco
broccolini
toasted almonds
preserved lemon

PASTA

seafood 33
tagliatelle
black tiger shrimp, mussels, scallops
saffron a la vodka, basil

lamb ragu 32
pappardelle
sourdough gremolata
fava beans

mushroom 26 
pappardelle
cremini, oyster
& hon-shimeji
white wine porcini cream

BEEF

beef tartare 32
xo sauce
triple crunch mustard
organic duck egg yolk
crinkle cut potatoes

steak frites 39
aaa 8 oz. ribeye
dry-aged in-house
sweet potato frites, garlic malt aioli
herb butter

add half lobster tail +12
poached in hot sauce butter

banquet burger 26
6 oz. aaa dry-aged chuck & ribeye
smoked cheddar & bacon
crinkle cut potatoes
sesame seed milk bun

SIDES

broccolini 12 
pickled chillies

asparagus 12 
hollandaise

sweet potato frites 13 
garlic malt aioli

**due to the nature of our menu,
we do not offer any modifications or substitutions**

FOR SEVERE ALLERGIES
*please let your server know. we do take your safety seriously and
have a wonderful special menu tailored for specific allergies
please allow an additional 15-20 minutes for the safe preparation of your meal*