



SMALL PLATES

DEVILLED EGGS tarragon, trout roe, truffle	\$ 14.00
GRILLED CAESAR double-smoked bacon dressing egg, sourdough-rye croutons grana padano	\$ 16.00
SALMON RILLETTES hot smoked, taro crisps	\$ 18.00
BEEF SALAD baby kale, candy cane beets granny smith apple, pumpkin seeds mountain oregano vinaigrette	\$ 15.00
SALT COD CROQUETTES fennel & tapenade	\$ 18.00
STEAMED MUSSELS 1 lb. white wine, cherry tomatoes, shallots	\$ 23.00
CRISPY MUSHROOMS buttermilk fried, gochujang aioli	\$ 17.00

OYSTERS

HALF OR FULL DOZEN house mignonette horseradish & lemon	mp
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due to the nature of our menu - we do not offer any changes, modifications or omissions to our dishes

CLASSICS

HOT TURKEY organic turkey breast, challah bourbon gravy, shaved black truffles	\$ 29.00
STEAK & EGGS 8 oz. aaa dry-aged ribeye two sunny-side organic eggs miso brandy cream	\$ 41.00
ROTISSERIE CORNISH HEN pomme purée, french beans hot sauce butter	\$ 25.00
PORK KASSLER 10 oz. bone-in chop brined & smoked dijon, peaches & sweet corn	\$ 32.00

SEAFOOD

SEAFOOD BISQUE saffron, scallops, tiger shrimp, mussels	\$ 33.00
BLACK COD tarragon beurre blanc pickled chanterelles & trout roe	\$ 38.00
TUNA romesco, broccolini, roasted almonds	\$ 31.00

PASTA

MUSHROOM porcini cream & parsley	\$ 26.00
LAMB RAGU sourdough gremolata, fava beans	\$ 33.00

MEAT

BEEF TARTARE xo sauce, egg yolk, crinkle cut potatoes	\$ 32.00
STEAK FRITES 8 oz. aaa dry-aged ribeye sweet potato frites, malt & garlic aioli <i>add half lobster tail</i>	\$ 41.00 + \$ 12.00
LAMB RAREBIT ground ontario lamb aged cheddar & stout sauce caramelized onions, sweet potato frites served open-faced on challah	\$ 26.00