

## STARTERS

<b>HEIRLOOM TOMATO AND BURRATA SALAD</b> .....24 Cucumber, Cherry Tomatoes, Heirloom Tomatoes, Tomato Oil, Basil Leaves	<b>PATE CAMPAGNE</b> .....19 Duck, Rabbit, Pork, Chicken, Pistachio, Dry Fruit. Served with Gherkins, Grainy Mustard, Toast
<b>MUSHROOM TURNOVER</b> .....14 Duxelle, Puff Pastry, Comte Custard (3pc)	<b>FENNEL AND PEAR SALAD</b> .....16 Fennel, Pear, Grapefruit, Radicchio, Arugula, Boston Rib, Verjus Vinaigrette, Savory Granola, Comté Cheese
<b>SALMON MOSAIC</b> .....23 Salmon, Blood Orange, Rice Paper Pillow, Lovage Mayo, Green Oil, Arare	

## LUNCH

<b>AVOCADO TOAST</b> .....21 Stracciatella, Pepitas, Zucchini, Togarashi Spice, Salad <b>Add Poached Egg</b> .....3
<b>FRENCH OMELETTE</b> .....23 Baby Leek, Mushroom Duxelle, Comté, Salad, Breakfast Potato
<b>RABBIT CAVATELLI</b> .....29 Lemongrass Braised Rabbit, Peas, Parm, Herb Butter Sauce
<b>DOUBLE CHEESE SMASHBURGER</b> .....23 Smoked Cheddar, Chimichurri Mayo, Pickles, Sesame Milk Bun, Frites <b>Add Bacon</b> .....4
<b>ATLANTIC HALIBUT</b> .....38 Halibut with Herb Farce, Brown Butter Crumb, Spinach Garlic Hash, Cauliflower, Chardonnay Clam Sauce, Green Oil
<b>BAVETTE STEAK AND FRITES</b> .....32 Spiced Rubbed Bavette Steak, Kale Hash, Jus, Frites

## FOR THE TABLE

<b>ROASTED HONEY CARROTS</b> ...20 Honey Roasted Baby Heirloom Carrots, Garlic, Labneh, Chives, Aleppo Pepper, J-Choke Crumble, Savory Granola
<b>WEEKLY FOCACCIA</b> .....8 House Made Focaccia served with Olive Oil and Balsamic
<b>EAST COAST OYSTERS</b> .....24 Weekly Changing Oysters
<b>SUMMER QUICHE</b> .....24 Watercress, Asparagus, Zucchini, Niagara Gold, Gruyere

## DESSERT

<b>PARIS-BREST</b> .....12 Choux, Praline Cream	<b>MADELEINES</b> .....9 Lemon Curd
<b>TIRAMISU</b> .....12 Mascarpone, Espresso, Grand Marnier, Kahlua	<b>CHOCOLATE AND STRAWBERRY CAKE</b> .....10

Please inform us of any allergies or dietary requirements  
A 20% gratuity may be added to any groups of six people or more.