APPETIZERS

BREAD AND BUTTER 6
House cultured butter, grilled sourdough

STRACCIATELLA 16
Butternut squash caponata, grilled sourdough

BEEF TARTARE 18
Buckwheat, fried egg yolk, grilled sourdough

BONELESS CHICKEN WINGS 15
Sweet and sour glaze, cilantro

LAMB RIBS 32
Black garlic, dill ranch

HANDHELDS & SALADS

BEEF BURGER 24
Brioche bun, beef patty, cheddar, spiced aioli, lettuce, tomato, fries

FRIED CHICKEN SANDWICH 24
Garlic ginger marinated chicken thigh, chili glaze, lettuce, tomato, fries

GRILLED PEAR SALAD 16
Arcadian greens, goat cheese, candied pumpkin seed, honey vinaigrette | chicken breast $8 + salmon $8

CAESAR SALAD 16
Romaine, creamy Caesar dressing, lardons, croutons, parmesan | chicken breast $8 + salmon $8

SPECK PIZZA 20
Speck ham, fior di latte, green olive, olive salsa verde, arugula

MAINS

MUSHROOM PASTA 26
Pacceri pasta, wild mushroom ragout, fried sage

ROASTED CHICKEN BREAST 30
Maple glazed parsnip, pomme puree, mushroom sauce

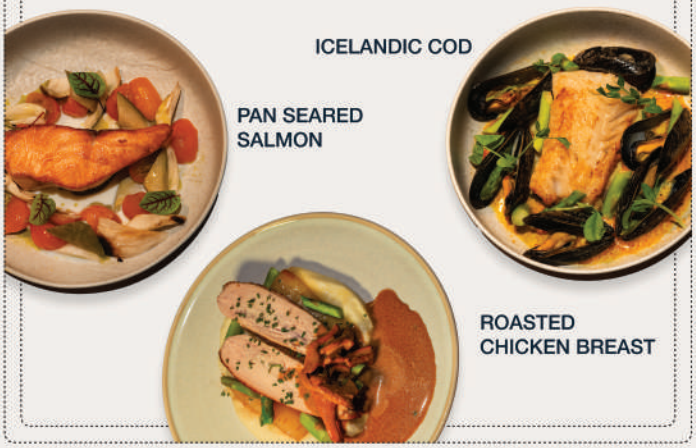
PAN SEARED SALMON 28
Grilled fennel, pickled cucumber salad. spiced kumquat

BRAISED PORK CHEEKS 32
Brown butter sunchokes, speck, sweet potato puree

ICELANDIC COD 38
Black kale, PEI mussels, French curry sauce

STEAK FRITES 35
Herb marinated tri-tip, green peppercorn sauce

SIGNATURE DISHES



DESSERTS

DARK CHOCOLATE MOUSSE 10
Caramel popcorn, popcorn ice-cream

PAVLOVA 10
Fruit