

SNACKS

DAILY BREAD

6

SCOTCH EGG

farmer's sausage - organic egg - nightshade gentleman's relish

7

LEEK + POTATO SOUP

potato bread crostini - english style chips - marinated snow crab - lemon - parsley

11

BONE MARROW + RADISH ON TOAST

fennel - capers - parsley - preserved lemon

9

WELSH ONION

cider battered - grebiche

8

SCALLOP VOL AU VENT

mushroom - spinach - garlic - tarragon - alpine cheese

9

SHARING

RACLETTE

potato - cremini + king oyster mushroom - broccoli - brussel sprouts - apple
pickled onion - gherkin ●

16

LAMB TARTARE

porcini ketchup - preserved lemon - pickled mustard seed - mint - egg yolk

17

CHEESE + CRACKERS

three Canadian cheeses - apple jelly - walnut - preserves

15

Boulard Calvados Pays D'Auge, Le Pere Jules Pommeau, Domaine Pinnacle Ice Cider, 3oz 18

● gluten free

SALADS

SEARED BABY ROMAINE

rhubarb - radish - warm foie gras - apple vinaigrette
14

BLUEBERRY SALAD

spicy greens - walnut - oats - ricotta - poppy seed dressing
11

POTATO SALAD

pickled perch - cauliflower - celery - dill - lemon + bay leaf vinaigrette ●
12

ENTRÉES

NETTLE + MUSHROOM

fiddleheads - shitake - king oyster - poached egg - lemon crouton
charred onion - potato purée
18

Domaine de la Duretière Le Royer Cidre Doux, Normandy, France, 5oz, 7

LAMB SADDLE

fennel - bell pepper - artichoke - potato garlic - anchovie - lemon - dill - mint ●
28

Zeffe Slack Ma Girdle, Auckland, New Zealand, 5oz, 10

ALBACORE TUNA

candy stripe beet - yellow sun carrots - dandelion - honey citrus glaze - beurre blanc ●
24

Cidrerie St. Nicolas, Pom'Or Tradition, Saint-Nicolas, Quebec, 5oz, 8

COD IN CIDER

mussels - potato - edamame - cream - apple + fennel + beet relish ●
24

Domaine de la Duretière Le Royer Cidre Poire, Normandy, France, 5oz, 7

BEEF STRIPLOIN

smoked potato - onion jam - black trumpet bone marrow sauce ●
29

Domaine Fougeray Duclos Extra Brut, Normandy, France, 5oz, 9

● gluten free