

### Warm Olives

citrus peel, chili flake, fresh herb, pickled garlic, EVOO  
6.00

### Medjool Dates

bacon, almond, goat's cheese, wild honey, lemon, pimenton  
6.00

### Roasted Beet Salad

honeyed labneh, Sicilian pistachio, herb oil, frisse, arugula, white balsamic  
9.25

### Caesar Salad

romaine, butter crouton, Grana Padano, house garlic peppercorn dressing  
5.50 / 9.50

### Bellwether Salad

market greens, sweet potato, butternut squash, sundried cranberry,  
candied pecan, pepita, sunflower seed, goat's cheese, grape tomato,  
sherry vinaigrette  
5.75 / 9.75

### Duck Liver Pate

madeira wine jelly, fig and sour cherry preserve, crostini  
9.50

### French Onion Soup

beef and poultry bone broth, toasted country bread,  
Emmental and Frere Jacques cheese  
9.75

### Roast Chicken

boneless half chicken, sweet potato, kale pine nut & golden raisin salad,  
fingerling potato, natural jus

19.00

### Lamb Shank

red wine braised lamb, roasted garlic cauliflower & Yukon Gold potato mash,  
grilled broccolini, gremolata

23.00

### Seafood Stew

fresh fish, shrimp, scallops, calamari, mussels,  
saffron shellfish broth, fennel, leeks, tomato

26.00

### New York Striploin

centre cut CAB Canadian beef, maitre d' butter,  
duck fat fingerling potato, young vegetable

8oz: 26.00 / 12oz: 32.50

### Veal Marsala

grain fed striploin, polenta cake, oyster mushroom, tomato,  
cipollini onion, Marsala wine sauce

25.00

### Spring Risotto

smoked chicken, asparagus, morel & oyster mushroom,  
leeks, young carrots, peas

20.00

### Grilled Rainbow Trout

four grain pilaf, grilled asparagus, Béarnaise sauce, roasted tomato

24.00

### Penne di Manzo

beef tenderloin, broccoli, cipollini onion, baby spinach,  
gorgonzola cream sauce, balsamico, toasted breadcrumb

21.00