

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

5.75 / 9.75

Bellwether Salad

market greens, strawberry, blueberry, candied pecan,
pepita, sunflower seed, goat's cheese, sherry vinaigrette

5.95 / 9.95

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