

small & share plates

PEI MUSSELS 16

shallots, garlic, parsley,
white wine butter sauce

GF

WILD MUSHROOM ARANCINI 10

calabrian chili sauce

BURRATA 12

sun-dried tomato boursin crostini,
confit tomatoes

SALMON TARTARE 12

smashed avocado, grilled baguette

soup & salads

SOUP DU JOUR 8

LITTLE GEM 12

little gem lettuce with lemon ricotta,
shaved parmesan, fried capers and
caesar dressing

GF

ROASTED BEET SALAD 14

roasted mixed beets, quinoa, carrots,
spinach, toasted pepitas, crumbled goat
cheese, honey yogurt vinaigrette

V, GF

BRUSSELS SALAD 13

shaved brussels sprouts and kale, dried
cranberries, apples and maple thyme
vinaigrette

V, GF

If you have any food allergies, please
inform your server before ordering.

Consumption of raw or under-cooked seafood
(including shellfish), poultry and meat or dairy
products can increase your risk of foodborne
illness.



DINNER MENU

entrées

CRISPY SKIN TROUT 26

farro, roasted butternut squash, forest
mushrooms, brown butter

GRILLED SALMON 29

potato purée, kale, charred broccolini, citrus
gremolata, roasted shallot cream sauce

GRILLED PORK CHOP 36

wild rice, roasted apples, brussels sprouts,
sorghum gastrique

MUSHROOM BOLOGNESE 24

fettuccine, butternut squash, kale and
tomato confit

V

GRILLED FLAT IRON STEAK 34

potato purée, wild mushroom and tomato
ragout with chimichurri

desserts

APPLE CARAMEL CRÈME BRÛLÉE 10

HAZELNUT CHARLOTTE 10

brownie shell top with hazelnut mousse

Select menu items are notated
v vegetarian, vg vegan, df dairy-free and
gf gluten-free.