

lunch

appetizers

Daily Soup	9
Oysters mignonette, horseradish, lemon, hot sauce	3¾
Olives turkish olives, brined & sundried, herb, lemon	5/8
Tartare hand-chopped alberta beef tenderloin, dijon, caper, gherkin, shallot, fleur de sel, potato gaufrette	22
Ravioli prosciutto, spinach & ricotta, lemon & roasted garlic beurre blanc, tomato, black truffle oil	17
Scallops seared atlantic scallops, fried celery root, mache, sage vinaigrette	18
Roasted Beet Salad roasted red beets, pickled yellow beets, chèvre, candied nuts, walnut purée, watercress, spiced vinaigrette	12
Pear and Frisée aperol poached pears, vin cotto, tarragon, salted pumpkin seeds, tiger blue cheese, creamy honey & black pepper dressing	10

sandwiches [served with soup or salad]

Ir Brisket Burger toasted brioche, japanese mayo, mushroom, oka, grainy dijon	18
Mortadella Grilled Cheese housemade mortadella, taleggio, grainy dijon	17
Chicken Club pan-roasted chicken breast, prosciutto, sage aioli, butter leaf, brie	16

interactive appetizers [for 2 or more]

Charcuterie in-house & locally cured meats, sausage & pâté, artisan cheese, crackers, olives, mustard, chutney	32		
Seafood Sampler side striped prawn crudo – lime, korean chili, pickled pear albacore tuna tartare – cucumber, ginger calamari – carnaroli rice dusted & fried, citrus aioli	28		
Cheese hard, soft, blue, brie, accompaniment, crackers	22		
Cheese Fondue [served with baguette] 6 year old canadian white cheddar, black truffle, truffle oil, herbs	16pp		
Fondue Accompaniment			
beef tenderloin	15	granny smith apples	6
italian sausage	12	broccolini	10
prosciutto cigarillo	11	grilled asparagus	8
chicken breast	15	roasted carrots	6
black tiger prawns	17	butternut squash ravioli	8

entrées

Spaghetti tomato ragù, house made salumi, oka, olive oil	24
Steelhead Trout cured and pan seared, carrot ginger purée, roasted butternut squash, licorice & celery root salad	23
Beef Short Rib braised short rib, borscht ragù, burnt rye, cotechino cabbage roll	29