



## FRIED ITEMS

- SHRIMP** TEMPURA + CHILI AIOLI . . . . . \$19  
*Suggested Pairing;* Misty Cove Sauvignon Blanc  
 (Marlborough, New Zealand)
- PORK BELLY** ASIAN BBQ SAUCE + KEWPIE MAYO + CASHEWS  
 + CILANTRO + PICKLED VEGETABLES + JASMINE RICE . . . . . \$18  
*Suggested Pairing;* Cave Springs Dolomite Riesling  
 (Jordan, Ontario)
- CRAB ARANCINI** BASIL MAYO + GREENS. . . . . \$18  
*Suggested Pairing;* Blazon Chardonnay  
 (Lodi, California)

## SALADS

- BEET SALAD (V)(G)** BABY GREENS + BEETS + GOAT FETA + PICKLED RED  
 ONIONS + DRIED CRANBERRIES + PUMPKIN SEEDS + RASPBERRY & PEACH +  
 VINAIGRETTE. . . . . \$15  
*Suggested Pairing;* Featherstone Estates Rose  
 (Vineland, Ontario)
- CAESAR SALAD** ROMAINE + BROWN BUTTER CROUTONS + HOUSE  
 DRESSING + PARMESAN + PANCETTA. . . . . \$16  
*Suggested Pairing;* Tenuta Santome Pinot Grigio  
 (Veneto, Italy)
- WARM DUCK SALAD (G)** DUCK CONFIT + MUSHROOMS + GOAT FETA +  
 SHERRY VINAIGRETTE + RED ONIONS + SPINACH . . . . . \$19  
*Suggested Pairing;* Misty Cove Sauvignon Blanc  
 (Marlborough, New Zealand)

CHEF & PARTNER JASON LEGERE

LOCAL ARTWORK AVAILABLE FOR SALE

{V} = VEGETARIAN  
 {G} = GLUTEN FREE

## SMALL PLATES

- OLIVES (V)(G)** WARM + MARINATED + CITRUS + HERBS +  
 EVOO. . . . . \$9  
*Suggested Pairing;* Featherstone Estates Rose  
 (Vineland, Ontario)
- SCALLOPS (G)** SEARED + LEEK & BROWN BUTTER PUREE +  
 BACON JAM + PINE NUTS . . . . . \$21  
*Suggested Pairing;* Tenuta Santome Pinot Grigio  
 (Veneto, Italy)
- MAC & CHEESE (V)** ORZO + SMOKED CHEDDAR CREAM +  
 BROWN BUTTER CRUMBS . . . . . \$14  
*Suggested Pairing;* Valle Secreto Syrah First Edition  
 (Cachapoal Valley, Chile)
- GRILLED OCTOPUS (G)** ARUGULA + RADISHES +  
 CHERRY TOMATO SALSA + POTATO . . . . . \$20  
*Suggested Pairing;* Tineda JA! Tempranillo  
 (La Mancha, Spain)
- CHICKEN LIVER PATE** APPLE MOSTARDA + CROSTINI +  
 PICKLED VEGETABLES + GREENS. . . . . \$15  
*Suggested Pairing;* Cave Spring Dolomite Riesling  
 (Jordan, Ontario)
- SOUP (V)(G)** BUTTERNUT SQUASH + MAPLE SYRUP +  
 BROWN BUTTER + SAGE + PUMPKIN SEEDS. . . . . \$10  
*Suggested Pairing;* Blazon Chardonnay  
 (Lodi, California)

## LARGE PLATES

- SHORT RIB (G)** RED WINE BRAISED + ROASTED GARLIC  
 MASH + BORDELAISE + GREEN BEANS . . . . . \$36  
*Suggested Pairing;* Baywood Cabernet Sauvignon  
 (Lodi, California)
- BRAISED LAMB SHOULDER** POTATO & TRUFFLE  
 AGNOLOTTI + CARROTS + PEAS + LAMB JUS . . . . . \$32  
*Suggested Pairing;* Landing 63 Pinot Noir  
 (Lodi, California)
- STEELHEAD TROUT (G)** CRISPY POLENTA + ARUGULA  
 PESTO + BEETS + SMOKED PAPRIKA & BASIL BUTTER . . . . . \$33  
*Suggested Pairing;* Misty Cover Sauvignon Blanc  
 (Marlborough, New Zealand)
- CHICKEN SUPREME** SPATZLE + CHORIZO + PEAS + ROASTED  
 GARLIC & LEMON PARSLEY SAUCE + PEA SHOOTS. . . . . \$29  
*Suggested Pairing;* Featherstone Estates Rose  
 (Vineland, Ontario)
- RICOTTA GNOCCHI (V)** CAULIFLOWER + OYSTER  
 MUSHROOM + SPINACH + BREAD CRUMBS + PORCINI CREAM . . . . \$27  
*Suggested Pairing;* Villa Pillo Borgoforte Sangiovese/  
 Cabernet Sauvignon/ Merlot  
 (Tuscany, Italy)
- STEAK & FRITES** 8OZ BASEBALL SIRLOIN - AIOLI + MAÎTRE  
 D'HOTEL BUTTER. . . . . \$36  
*Suggested Pairing;* Valle Secreto Syrah First Edition  
 (Cachapoal, Chile)