

chilled small plates

American farmhouse cheeses truffle chutney & fresh honeycomb 9

arugula & frisée salad goat cheese, orange & pine nuts 6

charcuterie foie gras & chicken liver mousse, saucisson l'ail & speck 9

mixed green salad baby parsnips, cranberries and hazelnuts 6

bruschetta eggplant caponata with capers, olives & pinenuts 6

smoked salmon egg, potato & capers with dill creme fraiche 7

warm small plates

falafel cucumber tomato relish & Greek yogurt sauce 6

edamame soup Chinese sausage, pickled leeks & chili-sesame oil 6

sautéed mushrooms fresh herbs & sliced garlic 6

crispy quail lettuce wrap marinated cucumber, Asian pear & chili 9

Price Edward Island mussels green curry, coconut milk & cilantro 9

seared scallop butternut squash risotto, shaved fennel & bacon 11

warm small plates continued

pomme frites truffle oil, fresh herbs & parmigiano reggiano 6

steamed bun five spice rubbed pork belly, hoisin & pickled vegetables 10

baked cavatappi house Italian sausage, ricotta & fresh mozzarella cheese 9

fettuccini carbonera pancetta, brussels sprouts & crispy shallots 9

housemade ramen barbeque pork, Asian vegetables & pickled ginger 9

braised chicken tagine chickpeas, preserved lemon & Moroccan spices 11

large plates

pork tenderloin fried macaroni & cheese, braised kale 17

salmon Spanish chorizo & sweet pepper hash with warm tomato vinaigrette 16

coffee rubbed brisket chili spaetzle & tomatillo sauce 17

spice brined fried chicken mashed potato & herb gravy 16

flounder root vegetable cake, almonds, golden raisins & curry beurre blanc

Due to our dedication to local & organic products our menu is subject to change. Please visit our website for the most recent menu.