

SOUPS & SALADS

- BEET SALAD**  \$10
citrus marinated beets, beet vinaigrette,
candy walnuts, goat feta
- CAESAR SALAD** \$10
Parmesan vinaigrette, croutons
- GRILLED BROCCOLI SALAD** \$14
black garlic, Thai chili, sesame
- ADD:** CHICKEN BREAST \$14 . SEARED SALMON \$16 . EGG \$3

SMALL PLATES

- TRUFFLE FRIES** \$8
house made fries, Parmesan cheese, truffle oil
- OYSTERS & CAVIAR** \$8 EA
crème fraîche
- FRIED PICKLES** \$13
Szechuan, chili flakes, dill aioli
- FRIED CHEESE CURDS** \$13
spicy balsamic mayo
- CANDIED BRUSSELS SPROUTS** \$14
maple, walnuts
- SCALLOP**  \$14
passionfruit orange dressing, cucumber, basil,
cherry tomato, smoked almond
- DUCK CONFIT CROQUETTE** \$16
deep-fried duck confit nuggets, poultry jus, blood orange gel
- ROASTED BONE MARROW** \$18
fried capers, sundried tomato, rosemary butter, brioche
- SPICY SALMON TARTARE** \$18
black sesame, spicy mayo, mirin, rice vinegar
- OYSTERS** \$21
mignonette
- SMOKED BEEF TARTAR** \$21
brandy, gherkins, house made chips
- BAKED BRIE** \$21
seasonal compote, black garlic purée
- MEAT & CHEESE BOARD** \$26 LARGE \$42
charcuterie, cheese, pickles

MAINS

- PICKLE NOODLE** \$22
pickle jus pickle noodle, parm, pickled red pepper
- FRIED CHICKEN**  \$24
pickled celery, green peppercorn ranch,
hot sauce, soy mirin sauce
- ADD:** CHICKEN \$10 . CRÈME FRAICHE & CAVIAR \$10
- CHEESE FONDUE** \$26
Swiss cheese, gruyere, Champagne vinegar,
assorted vegetables and charcuterie
- 5oz ALBERTA STRIPLOIN** \$30
Montreal spice, smoked potato wedge,
sun-dried tomato, ssam aioli

DESSERT

- SMOKED CHOCOLATE MOUSSE** \$10
aerated chocolate, bourbon whipped cream
- GIN AND TONIC** \$10
gin marshmallow, lime segment, graham crumble

 CONTAINS NUTS