

****Until further notice our dining will take place on our beautiful heated backyard patio! But if you want to be cozy please bring a blanket! ****

Dinner

Pain Fait Maison / House Made Bread
local butter, sea salt
\$6

Huîtres sur la demi-coquille/Oysters on the Half Shell
mignonette, solomon's cellar hot sauce, fresh horseradish
6/\$18 12/\$36

Mousse de Fois de Poulet / Chicken Liver Mousse
compote, crostini, chives
\$15

Salade de Betteraves et Poire / Beet & Pear Salad
beets, bosc pears, chicory, toasted seeds, wild flower honey, blue cheese dressing
\$14

Ratatouille et Burrata
seasonal vegetable stew, fresh cheese, herbs
\$20

Steak Tartare
kozlik mustard seeds, pickles, aioli, horseradish
\$19

Sélection de Fromages / Selection of Cheese
house made compote, candied pecans, wild flower honey, crostini
\$20

Poisson Meunière / Fish in Brown Butter
canadian arctic char, brown butter, capers, potato purée
\$22

Escargots et Fenouil / Snails & Fennel
caramelized fennel and onion crème, lardons, garlic chapelure
\$20

Contre Filet 6 oz / 6 oz Ontario Striploin
roasted carrots, garlic chives, carrot purée, balsamic jus
\$28

Crème Brûlée
\$8

Tarte au Chocolat Salé / Salted Chocolate Tart
Caramel sauce, whipped cream
\$10

A Round of Drinks for the Staff.
(Consumed after work)
\$6

*****Now selling our fine selection of house made foods from Solomon's Cellar to take home, conveniently bottled in reusable Mason jars.**

Browse our wine selection & receive a complimentary 25% discount off your purchase of wine to go.

Takeout is also available from our dinner menu.

Pickup only please.