

Patio & Take out

Dinner Menu

Oysters on the Half Shell
mignonette, solomon's cellar hot sauce, fresh horseradish
6/\$18 12/\$36

House Made Bread
local butter, sea salt
\$6

Heirloom Tomato & Goat Cheese Mousse
pickled onions, cucumber, arugula
\$14

Chicken Liver Mousse
compote, crostini, sea salt
\$15

Niçoise Salad
confit tuna, arugula, hard boiled egg, olives, haricots,
potatoes, lemon-caper vinaigrette
\$22

Steak Tartare
mustard seeds, gherkins, aioli, horseradish
\$19

Cheese & Chacuterie Board
house made preserves and crostini
\$20

Saumon de Printemps
seared salmon, spring peas, king oyster mushroom,
lemon marmalade
\$25

Escargot & Asparagus
mushrooms, spicy breadcrumbs, garlic-parsley butter
\$20

12oz Ontario Striploin
duck fat roasted potatoes and persillade
\$38

Crème Brûlée
\$8