

crostini

AHI TUNA CONFIT avocado, piquillo peppers, green olive mayonnaise, pickled shallots, salsa verde	6/ea
GRILLED ASPARAGUS & SAUCE GRIBICHE sun-dried tomatoes, micro celery	6/ea
STRAWBERRY & BURRATA balsamic reduction, candied pecans, basil	6/ea
DUCK LIVER PÂTÉ brandied cherries, sea salt, chives	6/ea

smaller bites

BEAU SOLEIL OYSTERS (MIRAMICHI BAY, NEW BRUNSWICK) champagne mignonette, lemon	3/ea
CREAMY ROASTED CAULIFLOWER & BROCCOLI SOUP crispy grana, aleppo pepper	12
BUFFALO CHICKEN WINGS ranch	15
STEAMED P. E. I. MUSSELS chorizo, fresno chile, leeks, fennel, basil, shellfish broth, toasties	21
ROCK COD & HALIBUT CEVICHE 2 tostadas, mango, avocado, pickled red onion, cilantro, jalapeño vinaigrette	20
SEARED AHI TUNA SALAD avocado, artichokes, asparagus, piquillo peppers, quinoa, crispy shallots, calabrian chili vinaigrette	21
POACHED EGG & BACON SALAD romaine, frisée, couscous, radish, scallion, truffle vinaigrette	18
WILD ARUGULA SALAD strawberries, fennel, basil, candied pecans, grana padano, balsamic vinaigrette	13

bigger bites

SHRIMP ROLL romaine, red bell peppers, celery, chives, old bay, caramelized onion-lemon aioli, acme torpedo roll	25
PAN SEARED SALMON wild rice, pickled onions, micro cilantro, veracruz sauce	32
BEEF SHORT RIBS yukon gold mashers, asparagus, crimini mushrooms, garlic confit, red wine jus	33
PAPPARDELLE MARSALA chicken, crimini mushrooms, english peas, garlic, chili flakes, grana padano	25
BALLS & POLENTA beef & pork meatballs, grana polenta	20

sweet

THE ICE CREAM SANDWICH vanilla ice cream between chocolate chip blondies	8
COCONUT TRES LECHES CAKE roasted strawberries, toasted coconut, coconut whip	12