

DINNER

CHARCUTERIE	\$18
LARDO, N'DJUA, COTECHINO, SALAMI, DUCK PROSCIUTTO, POTTED FOIE GRAS	
PICKLES	\$6
SPICY BEANS, CARROT, DILLS, CAULIFLOWER, SQUASH, BEETS, BRUSSELS	
BREADS	\$4
SUMAC, THYME & GARLIC FOCACCIA, SOURDOUGH, DAILY TAPENADE	
CHEESE SELECTION OF 3 CANADIAN CHEESES	M/P
TOASTED BANNOK, EIGENSINN FARM HONEY, DRIED FRUIT COMPOTE	
OYSTERS — DAILY SELECTION	\$12/24/36
HORSERADISH MIGNONETTE, HOT SAUCE, LEMONS	
ONION TOTS	\$8
CARMELIZED ONIONS . SUMAC, CORIANDER, SCAPE AIOLI	
FRITES & SAUCE	\$8
YUKON GOLD POTATO FRITES WITH SAUCE	
WINTER GREENS	\$14
WARM DOUBLE SMOKED BACON, ROASTED SUNCHOKES, GREEN BEANS, EGG, FRISSE, BROWN BUTTER, TRUFFLE & SHERRY VINAIGRETTE	
SALMON	\$22
SMOKED, TARTARE, PUFFED SKINS, ROASTED COLLAR, ROE SUMAC & GARLIC ROULLIE, LEMON, CRÈME FRAICHE, CAPER, PICKLED ONION, HAWT SAUCE	

**DINNER****(CONTINUED)**

SWEET BREADS & SPICY CHICKS	\$16
SMOKEY MAPLE SWEETBREADS, FRIEND CHICKEN, PURPLE POTATO FRITES, CARROTS CELERY, BUTTERMILK DILL TZATZIKI	
HORSE & BONES	\$24
ROASTED BONE MARROW, HORSE TARTARE, ESABICHE, GARLIC TOAST, SALT	
BANGERS	\$21
THE PARLOR SAUSAGE, BRAISED DUPUY LENTILS, CHOUCROUTE, CARMELIZED APPLE, PAN JUS	
EAST COAST SEAFOOD BOIL	\$26
MUSSELS. CLAMS. LOBSTER. SPOT PRAWNS. LEMONS. HAWT SAUCE. DRAWN BUTTER. CELERY	
MEAT & POTATOES	\$48
12OZ. CUMBREAS RIBEYE, NEW POTATO SMASH, WINTER GREENS, MUSHROOM PAN JUS (24OZ. BIG BAD BOY PIECE OF MEAT IS AVAILABLE)	
VEGETABLE CASSOLETTE	\$14
ROASTED VEGETABLES, TOMATO , SMOKED BEANS, PUFFED WILD RICE, FORAGED MUSHROOMS	
BLACK COD	\$28
COMPOSED DAILY	
BEEF SHORT RIB	\$22
VQA DEMI GLAZE, WHITE BEAN PUREE, PEARL ONIONS, SMOKED BACON	

