

# Small Plates

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## Wonton Soup .12

Beef Broth, Pork & Cilantro Dumplings, Chili Oil, Bok Choy, Portobello Mushrooms

## Beef Tartare .16

Atlantic Beef, Dijon Aioli, Capers, Shallots, Roasted Garlic Crisps

## Wild Mushroom Toast .13

Butter - Braised Nova Scotia Mushrooms, Cornbread, Ricotta, Pine Nuts

## Seafood Chowder .14

Shrimp, Scallops, Mussels, Clams, Cod, Trout, Cream, Potatoes

## Tuna Tataki .16

Togarashi - Spiced Tuna Loin, Purple Cabbage & Apple Slaw, Sesame, Hoisin Aioli, Crispy Rice Noodles

## Calamari Puttanesca .11

Roasted San Marzano Tomatoes, Kalamata Olives, Capers, Anchovies

## Mussels .12

Thai Green Curry, Coconut Milk, Pickled Fennel, Chili, Toasted Focaccia

## Fried Cauliflower .13

Flash - Fried Cauliflower, Pickled Squash, Romesco, Roasted Pepita & Sunflower Seeds

## Fried Chicken .11

Boneless Chicken Thigh, Dragons Breath Dressing, Creamy Slaw, House - Fermented Hot Sauce

## Brussels Salad .11

Roasted Brussels Sprouts, Cauliflower, Dijon, Chickpeas, Cashews

## Seafood Board .42 (for 2-4)

→Willing to Learn Gravlax

→Baked Oysters

→Tuna Tartare

→Salt Cod Brandade Cannoli

→Jerk Pickled Mussels

→House - Made Crackers & Preserves

## Scallops .16

Seared U-12 Scallops, Sage Brown Butter, Squash Purée, Sunflower Seed Agrodolce, Pumpkin Chips

## Duck Arancini .15

Five Spice Duck Confit, Sweet Soy, Spicy Mayo, Scallions

## Oysters .18/half dozen, .33/dozen

Mignonette, House - Fermented Hot Sauce

# Large Plates

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**Lobster Ravioli** .28

Hand-Made Pasta, Ricotta, Lemon, Truffle Cream, Chives, Black Bread Crumbs

**Falafel Burger** .18

Muhammara, Sumac Aioli, Pickled Cucumber & Radish, Mixed Greens, Sesame Bun  
*Fries or Salad*

**Steak & Chips** .38

Beef Tenderloin, Mushroom, Onion, & Balsamic Ragout, Allumette Potatoes, Roasted Garlic & Potato Purée, Broccolini, Demi Glace

**Beef Burger** .20

Double-Stack, Cheddar Cheese, Iceberg Lettuce, 2000 Islands Sauce, Sesame Bun  
*Fries or Salad*

**Veggie Bowl** .21

White Miso Broth, Rice Noodles, Edamame, Marinated Mushrooms, Fried Tofu, Marinated Egg, Kimchi

**Pork Chop** .27

Bulwark Cider Brined Oulton's Pork Chop, Caramelized Onion Soubise, Roasted Squash, Pickled Mustard Seeds, Brussels Sprouts

**Atlantic Cod** .27

Banana Bread Crumb Crusted Cod, Butternut Squash Curry, Sticky Coconut Rice, Stone Fruit Achar, Crispy Potatoes, Roasted Carrots & Sweet Peas

**Lamb Fettuccine** .25

Hand-Made Sage Fettuccine, Tomato, Garlic, White Wine, Ricotta, Sun-Dried Tomato

**Trout** .28

Pistachio Dukkah Crusted Trout, Coconut Broth, Saffron Honey, Beluga Lentils, Squash, Cilantro, Lime

