

Small Plates

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

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

