

Small

\$12

Charred & Smoked Carrots

toasted sliced almonds, feta, parsley, dill, oregano, almond butter vinaigrette (V, GF)

\$12

Roasted Parsnips

cacao and roasted fennel purée, Nebrodini mushroom, watercress, anchovy vinaigrette (GF)

\$8

Pommes Frites

Kennebec fries, fried in beef tallow, fines herbes, Roasted Garlic Aioli* (GF)

\$13

Duck Liver Mousse

apricot jam, 9-grain toast, smoked pickled onion

\$10

Charred Broccoli

lemon emulsion, pine nuts, parsley, mint, chili flakes, lemon and coriander pickled radish (V, GF)

Medium

\$15

Putsins

French-Canadian chicken and dumplings with braised chicken, bone broth, roasted root vegetables, whole wheat dumplings, fines herbes

\$15

Braised Cauliflower

wine and lemon braised cauliflower, roasted eggplant purée, arugula, pine nuts, candied pearl onions, parsley, dill, tarragon, cherry tomato confit, Grana Padano (GF, V)

\$12

Hearty Greens Salad

kales, apple, onion, dried berries, radish, fines herbes, honey and whole-grain mustard vinaigrette (V)

\$14

Roasted Beet Salad

marinated French lentils, red onion, piquillo peppers, fines herbes, extra-virgin olive oil, red wine vinegar, Saxony (GF, V)
\$12

Fried Smelts

fried pickles, fried in beef tallow, tartar sauce, lemon
Large

\$48

Braised Beef Shank for Two

red wine, maitake mushrooms, arugula salad
\$28

Roasted Half Chicken

Amish chicken, lemon and herb local rice, jus: GF
\$27

Pan-Roasted Scottish Salmon

buttered navy beans, crispy salt pork, fried celery leaf, garlic breadcrumbs, lemon
\$36

Roasted Lamb

oven-roasted (cut of the day), pickled peppers, mint, oregano, confit baby potatoes (GF)
\$23

Ham Roast

split peas, mixed pickles, watercress
\$22

Tourtière

Canadian meat pie with a mushroom, potato, herb, and pork filling, lard crust, petite salad

Desserts

All desserts \$9

Nanaimo Bar

graham cracker, coconut, and walnut base, custard icing center, chocolate ganache top with whipped crème fraîche

Cookie Trio

two each oatmeal dried cherry, peanut butter, chocolate chip

Butter Tart

maple, dried blueberries, European butter, lard crust, quintessentially Canadian

(GF) (V) = Some items can be prepared Gluten-Free or Vegetarian. Ask us for details.