

ME NU

STARTERS

SALMON TATAKI 14

CURED SALMON, SOY, LIME & SESAME, BLACK RICE, AVOCADO, EDAMAME, GRAPEFRUIT, FRESH HERBS

VEGETABLE GARDEN MAYHEM 15

FRESH & PICKLED VEGETABLES, SPREADS & SAUCES, GREENS & HERBS FROM OUR GARDENS, SEASONAL DRESSING

CHICKEN & PORK DUMPLINGS 14

POTATO LACE, GREEN ONIONS, SOY DRESSING, TOASTED SESAME SEEDS

HADDOCK PAKORA 14

CRISPY CHICKPEA-BATTERED VEGETABLES & HADDOCK, GARLIC AIOLI, SUMAC, GRATED BLACK LEMON

CHICKEN CRISPS 12

CRISPY FRIED CHICKEN SKINS, DRIED CHILES, TOASTED GARLIC. HOISIN SAUCE, GARLIC AIOLI, SPICY AIOLI, FRESH CILANTRO

SEAFOOD CHOWDER 14

ATLANTIC SEAFOOD, CREAM, DILL, AN ARRAY OF FRESH FISH & SHELLFISH, POTATOES, BUTTER LEEKS

MAINS

TOMATO-VODKA PARISIAN GNOCCHI 29

SPICY TOMATO-VODKA SAUCE, GARLIC & SHALLOTS, ROASTED CAULIFLOWER, FRESH BASIL, PARMESAN

TRIPLE PORK RAMEN 24

HOISIN PORKBELLY, CHAR SUI PORKLOIN, FIVE-SPICE BRAISED PORK, SHREDDED CABBAGE, BEAN SPROUTS, SHIITAKE MUSHROOMS, GREEN ONIONS, SAW LEAF, PORK BROTH, GARLIC OIL, EGG,

MUSHROOM-STUFFED CHICKEN BREAST 28

FORAGED MUSHROOMS, DARK CHICKEN BONE GLACE, FRIED KALE, PARMESAN & TRUFFLE WHIPPED POTATO

BEEF TENDERLOIN 42

ATLANTIC BEEF TENDERLOIN, CRISPY ONION RINGS, BEEF BONE JUS, WHIPPED TRUFFLE POTATOES, PATHSAALA GARDEN VEGETABLES

SMASH BURGER 18

LOCAL BEEF, SEASONED & SMASHED IN HOT CAST-IRON. HOUSE-MADE SMOKED BACON, JALAPENO HAVARTI, FRESH CABBAGE SLAW, TOMATO, LETTUCE, GARLIC AIOLI, CARAMELIZED ONIONS

GOLDEN SEARED DIGBY SCALLOPS 29

SERVED WITH TORTELLINI STUFFED WITH HOUSE-MADE RICOTTA CHEESE, SAGE BROWN BUTTER, ASPARAGUS, BALSAMIC GLAZE

HALIBUT 32

OLIVE-OIL POACHED HALIBUT WITH MILD THAI YELLOW CURRY, BELUGA LENTILS, PATHSAALA GARDEN VEGETABLES, FRESH BASIL, TOASTED PEANUTS





BEERS, CIDERS & OTHER

TOBIQUE RIVER BLONDE OR IPA , 12 OZ	\$8	CORONA ZERO	\$6.50
BIG AXE PURE SOLEIL APPLE CIDER	\$9.50	PIQUETTE 0% WHITE, BENJAMIN BRIDGE	\$13
BUD LIGHT	\$6.50	PERRIER	\$5

WINES

WHITES

	9 OZ	BOTTLE
PASQUA PINOT GRIGIO, ITALY	\$13	\$45
BENJAMIN BRIDGE TIDAL BAY, ACADIE BLANC, NS CANADA	\$14	\$55
LA MASCOTA CHARDONNAY, ARGENTINA	\$14	\$55
THE WILD OLIVE, CHENIN BLANC, SOUTH AFRICA	\$16	\$40
JACOB'S CREEK MOSCATO, AUSTRALIA	\$17	\$45
KIM CRAWFORD SAUVIGNON BLANC, NEW ZEALAND	\$18	\$65
BARON PHILIPPE DE ROTHSCHILD, SAUV BLANC, FRANCE	\$18	\$55
LANDLUST ORGANIC RIESLING, GERMANY	\$17	\$55

REDS

	9 OZ	BOTTLE
MENAGE A TROIS RED, ZIN/MERLOT/CAB BLEND, USA	\$13	\$50
DON DAVID, CABERNET SAUVIGNON, ARGENTINA	\$14	\$55
MORGAN BAY CELLARS, CABERNET SAUVIGNON, USA	\$18	\$60
GERARD BERTRAND TERROIR LANGUEDOC, SYRAH, FRANCE	\$17	\$45
JORIO ORGANIC MONTEPULCIANO D'ABRUZZO DOC, ITALY	\$16	\$55
PIEDRA NEGRA ALTA MALBEC ORGANIC, ARGENTINA	\$19	\$55
MEIOMI PINOT NOIR, USA	\$20	\$58
RUFFINO CHIANTI, ITALY	\$16	\$55

SPARKLING

	6 OZ	BOTTLE
LA MARCA PROSECCO, ITALY	\$14	\$53
NOASKA JAZZY SPARKLING RED, NB CANADA	\$16	\$53