



SMALL PLATES

mussels 10

pei mussels steamed in a thai inspired broth of coconut milk, red curry and ginger

risotto spheres 10

creamy mushroom risotto stuffed with asiago, flash fried and served with a rosemary tomato sauce

fish cakes 10

crusted fish cakes of halibut, salmon, shrimp and scallops. served with a saffron aioli

soup du jour 8

chef matthew's daily creation

scallops 11

digby scallops gently seared and served with a smoked bacon cream sauce

prosciutto arugula spinach 12

topped with fresh berries, cashews, feta and a balsamic vinaigrette
(add chicken or shrimp 3)

truffle parmigiano salad 14

local mixed greens tossed with a truffle oil dressing and topped with warm sauteed mushrooms, atlantic beef tips and fresh parmigiano reggiano cheese

chevre salad 11

organic mixed greens, cherry tomatoes, green onions, cucumber, topped with a round of crusted goat's cheese and balsamic cream
(add chicken or shrimp 3)

warm spinach basil salad 11

fresh spinach with fresh basil, smoked bacon and a warm honey-balsamic dressing.
(add chicken or shrimp 3)

LARGE PLATES

bison burger 15

ground bison, topped with caramelized onions, cheddar cheese and a barbeque bacon aioli on a ciabatta bun. served with sea salted hand cut fries

grilled portobello sandwich 12

with caramelized onions, asiago cheese on a ciabatta bun, topped with a balsamic reduction. served with sea salted hand cut fries

chipotle chicken wrap 14

roasted local chicken, mixed greens, smoked bacon, caramelized onions, cheddar and chipotle aioli. served with sea salted hand cut fries

fish & chips 15

beer battered and breaded haddock served with sea salted hand cut fries and house made tartar sauce

steak frites 17

grilled atlantic strip loin with a mushroom and onion demi-glace sauce, served with our sea salted hand cut fries

eggplant aglio e olio 15

baby eggplant with a tomato cilantro sauce over spaghettini aglio e olio. topped with fresh feta

halibut 18

lightly blackened halibut fillet drizzled with an orange chili beurre blanc. served alongside a salad of mixed greens, mandarins and sesame seeds with a ginger-scallion dressing

pad thai 16

rice noodles with chicken, peanuts, bok choy, bell peppers, cilantro and ginger in our thai sauce

seafood medley 17

mussels, shrimp, scallop and haddock in a rosé sauce, served over basmati rice and vegetables

butcher's block 15

selection of meats and cheeses, marinated olives and peppers. served with fresh sourdough and drizzled with olive oil and balsamic vinegar

(substitute house salad 3)

kindly advise your server of any allergies or dietary concerns
15% gratuity is added to all parties of eight or more