

SNACKS

Marinated Olives 15 *garlic and orange*Eggplant Hummus 17 *baby vegetable crudité, toasted seeds, crisps*

East Coast Oysters (6pc) 27

hot sauce, lemon, horseradish

Seared Tuna Tartare 18

green apple, daikon

Game Liver Parfait 17

brioche, sumac

Burrata 18

heirloom tomatoes, basil, rye crisps

APPETIZERS

Sweet Corn Soup 19

tomato relish, parmesan

Goat's Cheese Dumplings 23

foraged mushrooms, soft herbs, nut oil

Farm Greens 18

hazelnuts, apple, water buffalo cheddar, kohlrabi, maple vinaigrette

Chilled Lobster and Carrot Salad 25

ice wine vinaigrette, herb yogurt

Beef Cheek and Foie Gras Terrine 24

marinated cherries

Silken Tofu 18

english peas, snap peas, bee pollen, curry oil

MAINS

Newfoundland Shrimp Strozzapreti 28/38

garlic, shallots, soft herbs

Pan Seared Pickerel 40

new potatoes, roasted pepper relish, aioli

Fennel and Grain Risotto 30

parmesan, sea buckthorn

Roasted Duck Breast 38

*purple top turnip, swiss chard, braised onions*Coal Roasted Hen of the Woods Mushrooms 33 *herb vinaigrette, chickpeas, olives, fennel*

Beef Tenderloin 48

heirloom beets, sprouted cauliflower, fresh cheese sauce

AFTER DINNER DRINKS

Madcat Martini 16

*Monigram 'Madcat' espresso, Baileys,
Fernet Branca (1.5 oz.)*

Blueberry Tea 14

*served hot or cold
Grand Marnier, Amaretto, black tea (2 oz.)*

Honey Buzz 17

spiritless 8

*served hot or cold
turmeric, espelette, espresso, oat & coconut milk,
honey, Frangelico
(1 oz.)*

DESSERT WINES 20z

**2018 Cave Spring Indian Summer Rieseling,
Niagara 14**

**2016 Chateau Dudon Gallien Sauternes,
France 14**

**2015 Speri Recioto Delle Valpolicella
Classico La Roggia, Italy 20**

NV Domini '47 Anno' Moscato, Italy 8

2018 Braida Brachetto D'acqui, Italy 12

2019 Ca'Del Baio Moscato D'asti, Italy 9

Taylor Fladgate 10 Year Tawny 13

Taylor Fladgate 20 Year Tawny 19

DESSERTS

Cheese Board 29/45

*selection of 3 or 5
served with seasonal chutney, honeycomb,
rye crisps*

Cookie Plate 22

pastry chef's selection, baked daily

Crab Apple Mille-Feuille 16

vanilla and caramelized puff pastry

Chocolate Opera Cake 16

marinated cherries, Bailey's ice cream

Honey Semifreddo 16

roasted stone fruit, poppy seed tuile

Seasonal Sorbets 12

marinated berries

Daily Bread 8/loaf

take one for the road

COFFEE & TEA

Baden Coffee Co. 4.75

Americano 5

Cappuccino 5.5

Latte 5.75

Espresso 5

Sloane Fine Tea 4.75

*signature black, earl grey,
Marrakesh mint, citron calm,
sencha green, oolong cream*