

SNACKS

Warm Olives 15 *garlic and orange*

Soybean Hummus 17

by Anita Stewart

baby vegetable crudités, cornbread

East Coast Oysters (6pc) 27

house hot sauce, lemon, horseradish

Seared Tuna 18

*pickled radish, coriander shoots,**crème fraîche*

Burrata 18

parsley pistou, honey mushrooms, rye crisps

APPETIZERS

Butternut Squash Soup 19

pear and chestnut marmalade, spiced crème

Hot House Greens 18

*apple, radish, hazelnut crumble, crème fraîche, maple vinaigrette*Roasted Carrot Salad 19 *cashew pudding, sea buckthorn vinaigrette, flaxseed crisps*

Grass Fed Beef & Foie Gras Terrine 24

Newfoundland mustard pickle

Dungeness Crab Winter Salad 32

sake aioli, sesame

Young Goat Cheese Gnudi 25

duck brodo, oyster mushroom

MAINS

Black Kale Pesto Strozzapreti 21/31

whipped goat cheese, sunflower, parmesan

Pan Seared Pickerel 40

sunchokes, collard greens, mussels nage

Roasted Lamb 44

*squash, apple chutney, smoked feta, herb jus*Turnip Pavé 33 *roasted green cabbage, walnut mushroom vinaigrette*

Pan Seared Scallop 52

soused heirloom beets, roasted leeks, Champagne sauce

Daily Cut of Beef 51

celeriac, grilled maitakes, black pepper vin au jus

AFTER DINNER DRINKS

Madcat Martini 16

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

Island Holiday 15 spiritless 10

white ganache hot chocolate, El Dorado 3yr rum,
coconut, milk (1.5 oz.)

Spiked Aztec 16 spiritless 10

dark ganache hot chocolate, Cazadores reposado
tequila, Kahlua, esepette pepper (1.5 oz.)

PORT, DESSERT & FORTIFIED WINES

NV Taylor Fladgate 10 Year Tawny 13

NV Taylor Fladgate 20 Year Tawny 19

1994 Ramos Pinto 'Quinta de Ervamoira' Vintage Port 28

2020 Ca del Baio Moscato d'Asti, Italy 9

2013 Tawse Chardonnay Ice Wine, Niagara 15

2018 Stratus Red Ice Wine, Niagara 20

2006 Castelnaud de Suduiraut Sauternes, France 13

NV Franz Haas Moscato Rosa, Italy 22

2015 Speri Recioto della Valpolicella, Italy 20

Cossart Gordon 5-year-old Malmsey Madeira, Portugal 13

Bodegas Robles Piedra Luenga Oloroso Sherry, Spain 14

Gonzalez Byass 'Nectar' Pedro Ximénez Sherry, Spain 13

Cheese Board 29/45

choice of 3 or 5 artisanal selections
served with seasonal chutney,
honeycomb, rye crisps

DESSERTS

add a beverage pairing for your
cheese or dessert selection (10z) 10

Layered Chocolate Cake 16 chocolate ganache, chocolate butter cream

Individual Blueberry Pie 16 wild blueberries, vanilla chantilly

Pear Molasses Cake 16 honey poached pears, vanilla anglaise

Roasted Banana Sorbet 16 chocolate mousse, cashew tuile

Cookie Plate 22 chef's selection, baked daily

Daily Bread Box 8/loaf take one for the road

COFFEE & TEA

Coffee

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