

## SNACKS

**Marinated Olives 15**   
garlic and orange

**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

**Potato Vichyssoise 19**  
Salt cod, soft herbs, pickled shallots



**Soybean Hummus by Anita Stewart 17**  
baby vegetable crudités, cornbread

**Hot House Greens 18**  
apple, radish, hazelnut crumble, crème fraîche, maple vinaigrette

**Kale Pesto Strozzapreti 19/29**  
whipped goats cheese, toasted sunflower

**Deep Water Baby Shrimp 27**  
hot house soured tomatoes, herb aioli, leeks, toasted nori

**Grass Fed Beef Neck and Foie Gras Terrine 24**  
mustard pickles

## MAINS

**Pan Seared Trout 36**  
heirloom beets, pickled red cabbage, smoked bacon, crème fraîche

**Roasted Heritage Hen 35**  
carrots, swiss chard, Parisienne gnocchi, pan au jus

**Spätzle and Lamb Ragout 37**  
spinach, anchovies, olives, sour cream

**Ham Hock Sandwich 27**  
spiced aioli, gherkins salad, mixed greens

**Squash and Grains Risotto 31**   
toasted walnuts, sage

**Grass-Fed Beef Burger (7oz) 28**  
cheddar, tomato marmalade, farm greens & hand-cut fries

 vegan

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**AFTER DINNER DRINKS**

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**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, espelette pepper (1.5 oz.)*

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**PORT, DESSERT & FORTIFIED WINES**

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*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*

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**DESSERTS**

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*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*

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**COFFEE & TEA**

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**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*