


SNACKS

Marinated Olives 15 
garlic and orange

East Coast Oysters (6pc) 27
house hot sauce, lemon, horseradish

Whipped Ricotta 19
spring radish, parsley pistou, rye crisps

Snow Crab Rillettes 29
crème fraîche, watercress, rye crisps

APPETIZERS

Basil Pistou Vegetable Broth 20
tomato, celery, honey mushrooms, parmesan



Soybean Hummus by Anita Stewart 17
baby vegetable crudités, cornbread

House Greens 20
Granny Smith apple, kohlrabi, hazelnut crumb,
pecorino pepato, maple vinaigrette

Seared Albacore Tuna Salad 27
baby gem lettuce, radish, lemon, anchovy crumb

East Coast Lobster and Leek Terrine 34
foie gras, poached rhubarb, water vinaigrette

Fennel and Carrot Salad 22
rye kernels, sunflower seeds, labneh, sea buckthorn vinaigrette

MAINS

Pan Seared Pickerel 37
barigoule of fennel, radish and leek, aioli

Heritage Hen Ballotine 37
maitake mushrooms, double smoked bacon, swiss chard, sherry jus

Lumache Pasta 34 
courgette, lemon, garlic, toasted walnuts

Goat Cheese Gnudi 38
english peas, ham hock nage, pickled ramps

Lamb Merguez Sandwich 29
lamb patty, cucumber & yoghurt relish, parsley salsa, Somun bread,
mixed greens

Grass-Fed Beef Burger (7oz) 28
cheddar, rhubarb jam, farm greens & hand-cut fries

 vegan