

SNACKS

Marinated Olives 17 *garlic and rosemary*

East Coast Oysters (6pc) 28

house hot sauce, lemon, horseradish

Whipped Ricotta 19

nectarines, vanilla honey vinaigrette, rye crispsSoybean and Eggplant Hummus 18 *sunflower crumb, crudité's, sesame lavash*

APPETIZERS

Butternut Squash Soup 22

apple chutney, brown butter pumpkin seeds

Farm Greens 21

*fennel, preserved apricots, toasted walnuts, parmesan*Crispy Quinoa and Carrot Salad 23 *pine nut pudding, citrus, soft herbs*

Goat Cheese Gnudi 32

delicata squash, preserved tomato jam, hemp seed

Cured Albacore Tuna 32

*breakfast radish, cucumber, cilantro shoots,
sea buckthorn and chili dressing*

Terrine 30

ham hock, foie gras, parsley, apple cabbage jam

MAINS

Pan Roasted Lake Erie Pickerel 38

'nduja, lentils, bell peppers, celeriac, garlic cream

Heritage Hen Ballotine 38

*heirloom potato pave, roasted brussels, smoked bacon, duxelles jus*Baby Beets Grain Porridge 34 *toasted hazelnut, nutritional yeast*

Semolina and Rye Spaghettini 37

*swiss chard, poached egg yolks, parmesan,
XO sauce (contains pork & shellfish)*

Lamb Merguez Sandwich 29

*lamb patty, stracciatella, marinated cabbage,
parsley salsa, Somun bread*

Grass-Fed Beef Burger (7oz) 31

buffalo cheddar, bacon and young onion jam, farm greens & hand-cut fries