



## APPETIZERS

- Sweet Corn Soup 19  
*tomato chutney, parsley oil*  
2021 Cantina Rauscedo Pinot Grigio, Friuli, Italy
- Split Pea Hummus 18  
*baby gem lettuce & sesame lavash*  
2021 Anne de Joyeuse 'Camas' Chenin Blanc, Southwest France (v)
- Farm Greens Salad 22  
*stone fruit, parmigiano reggiano, shallot vinaigrette*  
2021 Joseph Mellot 'Sincerité' Sauvignon Blanc,  
Loire Valley, France (v)
- White Fish Tempura 20  
*garlic cream, toasted nori, house kimchi*  
2019 Cave Spring 'Dolomite' Riesling, Niagara (v)
- Foie Gras & Braised Beef Terrine 28  
*pistachios, blueberry chutney & rye crisps*  
2021 Hinterland 'Borealis' Sparkling Rosé, Prince Edward County
- Fresh Oysters (6pc) 28  
*house hot sauce, fresh horseradish, classic mignonette*  
NV Monmarthe 'Secret de Famille' 1er Cru, Champagne, France

🌱 Please inquire for additional vegetarian and plant-based options

## MAINS

- Seared Albacore Tuna Salad 39  
*seasonal vegetables, tonnato sauce, toasted sesame*  
**2021 Tawse Chardonnay, Niagara (v)**
- Heirloom Tomato Ragout Strozzapreti 28  
*fresh pasta, smoked stracciatella, summer greens*  
**2021 Dominio de Punctum 'Lobetia' Tempranillo,  
Castilla La Mancha, Spain (v)**
- Confit Heritage Chicken Sandwich 27  
*fennel slaw, kimchi aioli, with hand cut fries & mixed greens*  
**2021 Domaine du Séminaire Côtes du Rhône, France (v)**
- Pan Roasted Trout 40  
*baby carrots, pattypan squash, spring radish, vegetable jus*  
**2021 Cloudsley Pinot Noir, Niagara (v)**
- Braised Short Ribs 44  
*potato purée, mushroom sauce, watercress salad*  
**2017 La Guardinese 'Janare' Aglianico, Campania, Italy**
- Pressed Grass-Fed Beef Burger (6oz) 32  
*bacon jam, buffalo cheddar, with hand cut fries & mixed greens*  
**2020 Headwind Cabernet Sauvignon, California, USA**

