



APPETIZERS

Oysters on the Half Shell (4pc minimum) 4.50/pc

fresh horseradish, apple mignonette, house hot sauce

Victoire Brut Prestige, Champagne, France (5oz) 27

Warm Marinated Olives 11

rosemary & garlic

Bodegas Barón 'Micaela' Manzanilla Dry Sherry, Andalusia (2oz) 12

Split Pea Hummus 15

crudités, sesame lavash

Jean-Yves Bretaudeau Sauvignon Blanc, Loire, France (5oz) 18

Salt Cod Brandade Fritters 18

smoked cream sauce, anise herbs

Conti Riccati Prosecco, Veneto, Italy (5oz) 16

Ham Hock & Foie Gras Terrine 26

frisée, grainy mustard, onion marmalade

Cave Spring 'Dolomite' Riesling, Niagara (5oz) 15

Winter Kale Salad 18

horseradish vinaigrette, pickled root vegetables

Piccini Pinot Grigio, Veneto, Italy (5oz) 16

Potato and Charcoal Roasted Onion Soup 16

pickled mushrooms, crispy leeks

Tawse Chardonnay, Niagara (5oz) 17

🍴 *For vegetarian and plant-based option alternatives to the menu please allow our chefs to create a custom dish.*

FRESH PASTA 23/33

Bucatini

wood-fired tomato sauce rustique, straciatella

Umami Ronchi 'San Lorenzo' Montepulciano, Marche, Italy (5oz) 17

Strozzapreti

mushroom bolognese, parmesan

Arnoux & Fils 'Vieux Clocher' Côtes du Rhône, Rhône, France (5oz) 17

Lumache

winter greens, béchamel, breadcrumbs

Jean-Yves Bretaudeau Sauvignon Blanc, Loire, France (5oz) 18

Add Roast Chicken Breast 18 | Add Steelhead Trout 22 | Add 6oz Flat Iron Steak 28

MAINS

Seasonal Garden Salad 22

crispy quinoa, green goddess

Anne de Joyeuse 'Camas' Chenin Blanc Southwest France (5oz) 16

Add Pan Roasted Chicken Breast 18 | Steelhead Trout 22 | Flat Iron Steak 6oz 28

Duck Leg Confit 38

braised red cabbage, potato purée, mustard jus

Cloudsley Cellars Pinot Noir, Niagara (5oz) 18

Mussels & Frites 25

smoked tomato broth, shaved fennel

Domaine La Grand Bauquiere La Belle Montagne Rosé, Provence, France (5oz) 17

Crispy Fried Chicken Sandwich 24

house kimchi aioli, napa cabbage slaw, sesame seasoning

Dominio de Punctum 'Lobetia' Tempranillo, Castilla La Mancha, Spain (5oz) 16

Mill Burger 28

smoked cheddar, caramelized onions, shredded iceberg, remoulade, sesame bun, hand cut fries and greens

Arnoux & Fils 'Vieux Clocher' Côtes du Rhône, Rhône, France (5oz) 17

Pan Roasted Trout 39

chimichurri broccolini, roasted mushrooms, béarnaise

Tawse Chardonnay, Niagara (5oz) 17

*Our **pasta** is made fresh using only 00 Semolina Flour and Farm-Fresh Eggs to create these heart-warming and delicious dishes. Available as both small and large; there is always a way to include them in your dining experience.*

