



STARTERS / APPS

Fresh Oysters + mignonette – 3.50 ea

Tuna Tataki – 19
cucumber/citrus/chili mayo/puffed rice/sesame/wood sorrel

Heirloom Tomato & Whipped Ricotta – 15
bacon sherry vinaigrette/hazelnuts/frisee/radish

Beef Tartare – 18
smoked tomato aioli/house potato chips/parm

Local Strawberry & Halloumi Salad -16
cashew cheese/savory granola/zucchini/arugula

Crispy Beef Short Rib – 17
fried pickles/garlic sauce/chili relish

Jacobson's Cheese & Charcuterie – 29
toast/chutney/fruit/pickles/nuts

Green Salad – 14
apple/white balsamic/orange oil/almonds/brown butter ricotta

Tempura Cauliflower Curry - 13
harissa mango jam/crispy lentils/pistachio chutney

Apple Quinoa Salad & Scallops– 19
crispy bacon/apple/creamy leeks/charred grapefruit vinaigrette

Ramp Farfalle & English Peas - 20
white wine sauce/shallot/crispy lardo/ricotta

MAINS

Atlantic King Salmon - black eyed peas/pepper emulsion/yo choy salad/miso/bacon	34
Beef Striploin – oxtail pate brisee/pickled vegetable salad/parsley horseradish mayo/jus + Sumac and Parmesan Fries	38 6
Meatballs & Crispy Polenta – tomato ragout/chilies/parmesan	18/29
Duck – blueberry/buttermilk/almond crumb/pommes dauphine/sunchoke/peach	33
Roast Chicken & Pork Belly (for 2) – with various garnishes	66
*Lots of Vegetarian Appetizers and Mains available Ask your server for details	14/28



SEASONAL KITCHEN



PRIVATE DINING



GASTRO PUB



CATERING