



## Snacks Let's get started

Bread	2.5
Crackers	7
Marinated Olives	8
Mixed Pickle Jar	8
Candied Nuts	5
Individual Cheese	6

## Canada's Northern Oyster Merashen Bay Oysters

Served with Lemon

### House Made Sauces:

\$1/each  
2019 Hot Sauce  
Classic Mignonette  
Citrus-Cilantro Cocktail

By the piece	3.5
½ Dozen	21
1 Dozen	42

## Our House Made Charcuterie Offerings

All made by hand, by us, with real ingredients and a lot of love

### The Boards

Boards are served crackers, pickles, olives, nuts, compote, and pickled mustard seed

Small Board (1 Person)	19
Medium Board (2 people)	36
Large Board (4 People)	68

**Charcuterie** - Chef's selection of our house made charcuterie

**Cheese** - Chef's selection of Canadian and imported cheeses

**Combo** - Chef's selection of our house made charcuterie and cheeses

**Pâté Sampler** 20  
Chef's selection of our house made pâtés

### Grilled, Seared & Caramelized More meaty options!

Served with fresh Parker House rolls, pickles, fruit compote and pickled mustard seed

**Grilled Charcuterie Platter** 36  
Chef's selection of our house made charcuterie grilled to perfection

**Grilled Sausage Platter** 24  
Chef's choice of our house made Sausage grilled to perfection

**Caramelized Pork Rillon** 22  
Cured, Slow Cooked in Butter and Sugar

**Duck Confit** 24  
Cured, Slow Cooked, Crispy Skin

<b>Cod Dumplings</b> 18 Chili, Garlic, Black Vinegar, Soy, Sesame, Scallions	
<b>Tuna Kataifi</b> 24 Roasted Garlic-Sumac Yogurt, Marinated Chickpea Salad	
<b>Cold Water Shrimp Thai Noodle Salad</b> 19 Vermicelli Noodles, Cilantro, Chilies, Peanuts, Lime	
<b>Chanterelle Mushroom Orecchitte</b> 22 Chanterelle Broth, Basil, Parmigiano	
<b>Cavatelli with Mussels</b> 22 Spiced Tomato Broth, Garlic, Parmigiano, Parsley	
<b>Potato Wrapped Cod</b> 26 Seasonal Vegetables, Dill, Beurre Blanc	

<b>Crispy Pig Ears</b> 14 Buffalo Sauce or Dill Pickle	
<b>Charbroiled Zucchini</b> 17 Beef Birria, Radish, Corn, Chopped Onion, Cilantro	
<b>Nigerian Beef Suya</b> 28 Peanuts, Tomato, Onion, Cilantro, Lime, Habanero Sauce	
<b>Lamb Chop a La Plancha</b> 30 New Potato, Red Chimichurri	
<b>Fried Chicken Platter; Nashville or Traditional</b> 68 Macaroni & Cheese, Creamy Coleslaw	
<b>Korean Roast Pork Lettuce Wraps (Bo Ssäm)</b> 59 Rice, Spicy Ssäm Sauce, Ginger-Scallion Sauce, Kimchi <b>*Add ½ dozen oysters</b> 21	

## Desserts 'Cause there is always room

<b>Hot Fudge Sundae</b> 12 Vanilla Ice Cream, Toasted Hazelnuts, Whip Cream	
<b>Marshberry Tart</b> 12 Shortbread Crust, Brulée Meringue	

<b>Cheese Board</b> 19/36/68 Selection of Canadian and imported cheeses	
<b>Cheesecake</b> 12 Blueberry, Graham Crumble	