



CHINCHED

Snacks Let's get started

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|-------------------|-----|
| Bread | 2.5 |
| Crackers | 4 |
| 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

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|--------------|-----|
| 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

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|-------------------------|----|
| 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

Cod Dumplings 18
Chili, Garlic, Black Vinegar, Soy, Sesame, Scallions

Tuna Kataifi 24
Roasted Garlic-Sumac Yogurt, Marinated Chickpea Salad

NL Cold Water Shrimp Yum Woon Sen 19
Glass Noodles, Cilantro, Chilies, Peanuts, Lime

Passatelli in Lobster Brodo 26
Lobster, Orange, Basil, Parmigiano, Olive Oil

Cavatelli with Mussels 22
Spicy Tomato Broth, Garlic, Parmigiano, Parsley

Potato Wrapped Cod 26
Asparagus, Dill, Beurre Blanc

Crispy Pig Ears 14
Buffalo Sauce or Dill Pickle

Mexican Street Carrots 17
Salsa Roja, Cilantro Crema, Pepitas, Cotija, Jalapeno

Braised Lamb Shank 28
Mushrooms, Gnocchi Parisienne

Nigerian Beef Suya 28
Peanuts, Tomato, Onion, Cilantro, Lime, Habanero Sauce

½ Local Chicken al Mattone 48
Pesto, Arugula, Lemon, Olive Oil, Parmigiano

Korean Roast Pork Lettuce Wraps (Bo Ssäm) 59
Rice, Spicy Ssäm Sauce, Ginger-Scallion Sauce, Kimchi
***Add ½ dozen oysters** 21

Desserts 'Cause there is always room

Caramelized White Chocolate Ice Cream 12
Marsh Berry Coulis, Graham Crumble

Preserved Lemon Cake 12
Honey Whipped Ricotta, Lemon Curd, Candied Lemon

Cheese Board 19/36/68
Chef's selection of Canadian and imported cheeses

Not Ferrero Rocher 12
Gianduja Cream, Double Chocolate Cookie, Hazelnuts