



CHINCHED

Snacks Let's get started

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

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

Cod Dumplings 18 Chili, Garlic, Black Vinegar, Soy, Sesame, Scallions	Crispy Pig Ears 14 Buffalo Sauce or Dill Pickle
Tuna Kataifi 24 Roasted Garlic-Sumac Yogurt, Marinated Chickpea Salad	Mexican Street Carrots 17 Salsa Roja, Cilantro Crema, Pepitas, Cotija, Jalapeno
NL Cold Water Shrimp Yum Woon Sen 19 Glass Noodles, Cilantro, Chilies, Peanuts, Lime	Braised Wild Rabbit 28 Mushrooms, Gnocchi Parisienne
Passatelli in Lobster Brodo 26 Lobster, Orange, Basil, Parmigiano, Olive Oil	Nigerian Beef Suya 28 Peanuts, Tomato, Onion, Cilantro, Lime, Habanero Sauce
Cavatelli with Mussels 22 Spicy Tomato Broth, Garlic, Parmigiano, Parsley	½ Chicken al Mattone 42 Pesto, Arugula, Lemon, Olive Oil, Parmigiano
Potato Wrapped Cod 26 Fiddle Heads, Dill, Beurre Blanc	Korean Roast Pork Lettuce Wraps (Bo Ssäm) 59 Rice, Spicy Ssäm Sauce, Ginger-Scallion Sauce, Kimchi *Add ½ dozen oysters 18

Desserts 'Cause there is always room

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

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

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

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