



### 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 mustard

**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>Crispy Pig Ears</b> 14 Buffalo Sauce or Dill Pickle	<b>Green Curry Mussels</b> 22 Green Curry-Coconut Broth, Preserved Lime, Cilantro
<b>Viv's Grilled Potatoes</b> 16 Rosemary-Garlic Mayo, Bravas Sauce, Paprika, Fennel	<b>Potato Wrapped Cod</b> 29 Parsnip Puree, Braised Parsnips, Parm Broth
<b>Herb Roasted Beets</b> 16 Fresh Mozza, Green Goddess Aioli, Pistachio Vinaigrette	<b>Gochujang Braised Short Rib</b> 32 Squash Puree, Sesame Tempura Bits, Pickled Chilies
<b>Cod Perogies</b> 19 Spicy Bacon Vinaigrette, Roasted Garlic Sour Cream	<b>Pan Roasted ½ Chicken &amp; Taters</b> 62 Onion Gravy, Dressing, Apple Cranberry Chutney
<b>Hand Cut Strapponi</b> 22 Mushroom Ragu, Rosemary, Mascarpone	<b>Lamb Barbacoa</b> 30 Consommé, Salsa Roja, Onion, Cilantro, Chickpeas
<b>Gnocchi di Pane</b> 22 Ham Broth, Crispy Ham, Parmigiano, Chives	<b>Pulled Pork Shoulder</b> 29 Scallion Pancake, Takoyaki Sauce, Kewpie Mayo, Furikake

### Desserts 'Cause there is always room

<b>Chocolate Tartufo</b> 12 Poached Pears, Crème Anglaise	<b>Cheese Board</b> 19/36/68 Selection of Canadian and imported cheeses
<b>Partridgeberry Tart</b> 12 Shortbread Crust, Brulée Meringue	<b>Cheesecake</b> 12 Blueberry, Graham Crumble