



From the Deli

Deli Snacks

Bread Service	2/person
Marinated Olives	8
Pickles	5
Candied Nuts	5
Individual Cheese Course	6

The Boards

All Boards are served with assorted crackers, pickles, olives, candied nuts, fruit compote, pickled mustard seed.

Small Board (1 Person)	17
Medium Board (2 people)	31
Large Board (4 People)	59

Charcuterie – A selection of our house made meats.

Cheese – A selection of local and imported cheeses.

Combo – A selection of our house made meats and local and imported cheeses

Other Charcuterie Offerings

Grilled Charcuterie Platter	20
A Chef's Choice Sampling of our House Made Charcuterie Meats Grilled and Served with Mustard, Pickles and Grilled Bread	
Pâté Sampler	15
A Chef's Choice Sampling of our House Made Pâtés Served with Pickles, Mustard, Fruit Compote and Crackers	
Pan Fried Duck Confit	16
Served with Pickles, Mustard, Fruit Compote and Grilled Bread	
Grilled Sausage Platter	17
A Chef's Choice of our House Made Sausage served with Pickles, Mustard and Grilled Bread	
Caramelized Pork Belly Rillons	15
Served with Pickles, Mustard, Fruit Compote and Grilled Bread	

From the Kitchen

Merashen Bay Oysters

\$3/each, \$17/half dozen, \$34/dozen

Served with Lemon. House Made Sauces Available on Request

Crispy Pig Ears 13

Buffalo Sauce or Dill Pickle

Lester's Green Leaf Salad 13

Chimichurri Ranch, Canadian Bacon, Fresh Cheese, Pepitas Crisp

Japanese Chicken and Waffles 15

Chicken Karaage, Okonomiyaki, Kewpie Mayo, Furikake

Ricotta & White Bean Agnolotti Pasta 15

N'duja Brodo, Wilted Greens, Parmigiano, Olive Oil

Pan Seared Duck Breast 24

Yukon Gold Potatoes, NL Gourmet Mushrooms, Greens, Smoked Paprika Vinaigrette

Baccala Mantecato Alla Veneziana 14

Salt Cod, Potato, Garlic, Olive Oil, Grilled Bread

Potato Wrapped Cod Jambalaya 20

Grilled Cajun Boudin, Shrimp, Mussels, Green Onions

Braised NL Rabbit Pappardelle 16

Tuscan Style Rabbit Ragout, Parmigiano, Parsley, Breadcrumbs

Grilled Lester's Farm Carrots 14

Peanut Sauce, Ajaad Pickled Cucumber, Cilantro, Peanuts

Grilled Exploits Meadows Lamb Shank 24

Mint Salsa Verde, Pearl Couscous, Roasted Vegetable Salad

Desserts 10

Chocolate Ganache

Peanut Tuile, Raspberry Jam, Candied Peanuts

Brown Butter Carrot Cake

Cream Cheese Frosting

Vanilla Banana Pudding Trifle

Toasted Walnut, Banana Brûlée, Caramel Sauce