

small plates

Maritime Seafood Chowder <i>cream / herbs</i>	8.00
 Indian Point Mussels <i>l'acadie blanc / garlic / herbs / sweet potato roll</i>	10.00
Micro Green Salad <i>farmers' market vegetables / fruit / pickles / pear and ginger vinaigrette</i>	7.00
Roasted Squash Soup <i>candied squash cubes / fried sage leaves / quark cheese / maple and pumpkin seed oil</i>	8.00
Open Face Beef Cheek Lasagna <i>kale / fresh cheese / spicy tomato sauce</i>	9.00
Lunenburg Salt Cod Cake <i>haddock / farm potatoes / tomato chow / mustard aioli</i>	10.00
Charcuterie Board (for two) <i>cured meats / salmon / rillettes / pickles / chutney / fresh bread</i>	18.00

large plates

18.00	House-Made Agnolotti <i>potato / leek / dutchman's dragon breath blue cheese</i>
21.00	Free-Range Grain Fed Chicken Breast <i>cranberry brioche bread pudding / root vegetables / parsnips mash / chicken jus</i>
19.00	Pan Roasted Salmon <i>south shore boiled vegetables / bacon / hard-boiled free-range egg</i>
19.00	 Haddock Fillet <i>sautéed kale / roasted beet and pears / fresh herbs</i>
27.00	Seafood Stew <i>salmon / haddock / mussels / lobster / scallops / root vegetable mash / market vegetables</i>
21.00	Braised Lamb Gnocchi <i>hand rolled gnocchi / sautéed mushrooms / brussels sprouts leaves / lamb jus / sage millet crumble</i>
29.00	Grass Fed beef tenderloin <i>bacon and onion rosti potato / confit vegetables / arugula salad / garlic dressing / beef glaze</i>
25.00	Slow Roasted Pork Belly <i>seared scallops / braised red cabbage / herbed spatzle / fresh apple / naked pickle mustard</i>
28.00	Lobster <i>nova scotia lobster removed from its shell / butter poached / roasted potato puree / wilted mustard greens</i>