

Food menu



Share & Graze

FEATURED SOUP | \$12

Grilled Focaccia.

CRAB & SHRIMP DIP ★ | \$14

Crab. Shrimp. Edam. Roasted Garlic.
Tarragon. Corn Chips.

SPINACH & ARTICHOKE DIP ★ | \$14

Spinach. Artichoke Hearts.
Parmesan. Cream Cheese.
Blue Cheese. Corn Chips.

ROASTED PEPPER DIP ★ ♥ | \$14

Bell Peppers. Roasted Garlic.
Cannellini Beans. Grilled Focaccia.

SALAD ☆ ♥ | \$18

Roasted & Pickled Carrots. Beets.
Artisan Greens. Arugula. Goat Cheese.
Sumac. Sesame Vinaigrette.

Pizza

GRILLED CHICKEN | \$24

Mornay. Roasted Garlic. Bell Peppers.
Brie. Mozzarella. Parmesan.

CARNE | \$24

Marinara. Genoa Salami.
Caramelized Onions. Mushrooms.
Mozzarella. Parmesan.

MARINATED OLIVES ★ ♥ | \$9

Castelvetrano. Kalamata. Crisps.

MEZZE BOARD ★ ♥ | \$24

Hummus. Baba Ghanoush.
Roasted Bell Pepper & Cannellini
Bean Dip. House Pickles.
Artichoke Hearts. Fresh Pita.

CHEESE BOARD ★ | \$28

Artisanal Cheese. Olives. Apricots.
House Pickles & Preserves. Crostini.

CHARCUTERIE BOARD ★ | \$34

Artisanal Cured Meat. Olives.
House Pickles & Preserves. Crostini.

SMOKED FISH BOARD ★ | \$32

House Smoked Fish & Shellfish.
Chilled Prawns. Cocktail Sauce.
House Pickles. Crostini.

SPINACH & ARTICHOKE | \$19

Marinara. Goat Cheese. Parmesan.
Mozzarella.

FUNGHI | \$22

Mushrooms. Roasted Garlic.
Mozzarella. Parmesan. Arugula.
Mornay. Truffle Oil.

Food menu



Mains

CLAMS & MUSSELS ★ | \$20

Choice of

White Wine. Butter. Garlic. Leeks.
Shallots. Grilled Focaccia.

Spiced Tomato Broth. Chorizo.
White Wine. Grilled Focaccia.

BOUILLABAISSÉ ★ | \$28

Clams. Mussels. Prawns. Scallops.
Salmon. Tomatoes. Fennel.
Pernod. Herbs. Garlic. Leeks.
Saffron Aioli. Grilled Focaccia.

PORK TENDERLOIN ☆ | \$28

Potato Pavé. Roasted Carrots.
Broccolini. Blackberry Demi-Glace.

CHICKEN SUPREME ☆ | \$28

Oven Roasted Chicken.
Wild Mushroom Pommes Mousseline
Roasted Carrots. Broccolini.
Chicken Pan Jus.

Dessert

LEMON RICOTTA FRITTERS | \$12

Crème Anglaise. Blueberry Compote.

MIXED BERRY CRUMBLE | \$12

Berries. Apples. Oats. Vanilla Ice Cream.

FISH & CHIPS | \$23

1 Piece Pacific Cod. Coleslaw.
Housemade Tartar. Fries.
Add 1 Piece Cod \$12

BISON BURGER | \$26

Bacon Jam. Smoked Cheddar.
Caramelized Onion. Brioche Bun.
Grainy Mustard Mayonnaise.
Fries. Sub Salad \$3

WILD SALMON & GNOCCHI | \$26

Sockeye Salmon. Mushrooms.
Heirloom Cherry Tomatoes.
Spinach. Parmesan.

SEAFOOD LINGUINE | \$25

Scallops. Clams. Mussels. Prawns.
White Wine. Shallots. Leeks. Thyme.
Pernod. Lardons. Cream.

CHOCOLATE BROWNIE | \$12

Salted Caramel. Berries.
Whipped Cream.