

SEAFOOD

- Ⓞ OYSTERS *dozen dozen for 38/half dozen for 21 for 38/half dozen for 21*
- Ⓞ CALAMARI *fried, romesco purée, lime & black pepper dust* 16
- Ⓞ SEARED SCALLOPS *smoked bacon, creamed corn, sage oil, watercress* 19
- MUSSELS *Garrison Tall Ship ale, cherry tomato, grilled garlic sourdough* 16
- Ⓞ OCTOPUS *saffron braise, tomato olive stew* 18
- Ⓞ TUNA CARPACCIO *pickled red onion, dill and caper emulsify, arugula, padano dust* 16
- Ⓞ FISH CROQUETTES *salt cod, caper remoulade, chili oil, parsley* 15

POUR LA TABLE

- CHEESE & CHARCUTERIE *local & imported cheeses + meats, house preserves, maple candied onion, fruit compote, fermented mustard & crostini* 32
- Ⓞ WARM OLIVES & CHORIZO *preserved lemon* 9
- BURRATA CROSTINI *toasted sourdough bread, tomato onion jam, torn burrata, basil* 16

EXECUTIVE CHEF DWAYNE MACLEOD

HORS D'OEUVRES

- Ⓞ ESCARGOT STUFFED *MUSHROOMS garlic herb butter, cremini mushroom, burnt lemon* 14
- FRIED BRUSSELS SPROUT CAESAR *garlic black pepper dressing, bacon, sourdough crouton, grana padano* 15
- Ⓞ TARTARE *Atlantic Beef, egg yolk, whipped bone marrow truffle purée, cornichons, S&V chips* 19
- Ⓞ KALE SALAD *honey balsamic braised, cranberry, orange, candied walnut, crispy pancetta, goat cheese dressing* 14

LES GARNITURES

- POMMES FRITES 9
- SAUTÉED MUSHROOMS & ONIONS 6
- CHEFS SEASONAL VEGETABLES 8
- POTATO PAVÉ 9
- FINGERLING POTATOES 9



PLEASE DISCUSS ALL ALLERGIES & DIETARY RESTRICTIONS WITH YOUR SERVER

ENTRÉES

- Ⓞ STEAK FRITES *Atlantic Beef teres major, sautéed mushrooms & onions, beef jus* 34
- BRASSERIE BURGER *house ground beef, smoked gouda, pickles, crispy onion, bacon, fermented mustard, garlic aioli, frites* 23
- FRESH FISH *always sustainable, market price procured from our local fishmonger*
- Ⓞ DUCK *dry aged duck breast, port orange jus, potato pavé, chefs seasonal veg* 36
- Ⓞ BEEF CHEEK *red wine braised, caramelized carrots, cheesy risotto* 32
- SEAFOOD PAPPARDELLE *mussels, clams, shrimp, tomato vodka sauce, pecorino* 32
- DUCK CONFIT PASTA *housemade fettuccine, Maritime Gourmet mushrooms, duck jus, truffle ricotta* 31
- Ⓞ STUFFED PORK TENDERLOIN *chorizo sausage stuffed, peach and riesling compote, charred green beans* 29
- Ⓞ CHICKEN ROULADE *de-boned stuffed chicken leg, mushroom, red wine bacon jus, roasted potato, chefs veg* 32

CHEF DE CUISINE JASON JUNOP

HAPPY HOUR

JOIN US DAILY 4:00PM-6:00PM

- Ⓞ JOJO'S *fried potato, lime chipotle aioli* 8
- CHICKEN SLIDERS *korean bbq sauce, slaw, house pickles* 9
- Ⓞ DUCK WINGS *orange glaze, pickled chili, cilantro* 9
- Ⓞ FISH CROQUETTES *salt cod, caper remoulade, chili oil, parsley* 9
- SMOKED GOUDA RAREBIT *blistered tomato, pickled shallot, crispy garlic, sourdough* 11
- Ⓞ MUSSELS & FRITES *house smoked bacon, tomato & white wine butter broth* 9

