

## RAW & SEAFOOD BAR

### OYSTERS IN THE HALF SHELL

west and east coast – market price

3 pieces minimum  
all oysters accompanied by  
lemon, fresh horseradish,  
homemade sauces

### GRILLED CALAMARI

tomatoes, anchovies, capers,  
preserved lemon, brown butter **14**

### TUNA TARTAR

ginger, jalapeno, white soy,  
sourdough crisps  
appetizer **16** | main **25**

## OVER CONVERSATION

### CHARCUTERIE CORNER

charcuterie board with pickled vegetables, grainy and dijon mustard,  
grilled bread **17** | with cheese **24**

All cured and smoked salamis are made from hormone free meat

### DAILY SOUP

ask your server for today's selection **8**

### LOBSTER BISQUE [no cream]

brown butter roasted cauliflower, lobster meat **14.5**

### WARM OLIVES

marinated with chili, fennel seeds, citrus **6**

## FLATBREAD ZONE

### ROSEMARY FLATBREAD

sea salt, olive oil,  
garlic, parmesan **7**

### MARGHERITA

tomato, fior de latte,  
basil, sea salt, olive oil **14**

### SUNDRIED TOMATO VEGGIE

tomato sauce, fior de latte,  
roasted pepper, taggiasca olives,  
grilled zucchini, marinated  
artichoke, goat cheese **16**

### FLEMISH

pears, caramelized onions,  
cambozola, almonds, dates **17**

## OLD FAVES GNOCCHI, RISOTTO, PASTA

### POTATO GNOCCHI

hand-rolled, spicy sausage  
and truffle sauce **19**

### WILD & TAME MUSHROOM RISOTTO

parmigiano, white truffle oil **17**

### FUNGHI

arugula-porcini pesto,  
grilled oyster mushrooms,  
goat cheese, maple syrup **17**

### PUGLIA

smoked bacon, fior de latte,  
sundried tomato pesto,  
pinenuts, grilled zucchini **17**

### DIABOLO

tomato sauce, fior de latte,  
spicy salami **16**

### THE HIGHLAND

tomato sauce, rapini,  
garlic, lamb sausage,  
smoked mozzarella **17**

### SIMPLY PENNE

roasted san marzano  
tomato sauce, or rosé sauce **14**

### EGG TAGLIETELLE

pulled veal ossobucco  
braised in tomato sauce **17**

### CHEF'S HOMELAND

#### KAESE SPAETZLE [BAVARIAN MAC & CHEESE]

hand-shaved, gruyère cheese, burnt onions **16**

## TOSSED & TURNED

ADD pulled chicken **5** | salmon **7** | lamb chops **9** | shrimp **8**

### THE MIX

kale, quinoa, hemp hearts,  
blueberries, black rice, carrots,  
zucchini, almonds, mint,  
bell pepper dressing **12**

### THE MARINATE

roasted & marinated beets,  
upper-canada goat cheese,  
hazelnut, pickled onions, chive,  
dijon-red wine vinaigrette **11**

### LIVE IT UP

arugula, candied pecan, apple,  
frisée, gorgonzola, pear,  
double sherry vinaigrette **12**

## THE PANINI

ADD salad, soup, or fries | **3.5**

### VEAL SCHNITZEL

pan-seared veal scallopini,  
remoulade mayo,  
provolone, lettuce

### CAJUN CHICKEN

pulled chicken, avocado,  
tomato, apple smoke  
chipotle aioli

### SOPPRESSATA

spicy salami, roasted peppers,  
arugula, provolone, olive, oil

## MEAT & POTATOES

### CRACKLING ROASTED CORNISH HEN

roasted root vegetables,  
candied apples, smoked bacon,  
pan jus **21**

### STEAK & FRITES

grilled new york strip steak  
with frites **25**

### WIENER SCHNITZEL

breaded veal scallopini  
potato/chive/cucumber salad **18**

## A DAY AT THE SEA

### BARCELONA FISH STEW

shrimps, scallops, mussels, clams, white wine fennel tomato broth,  
grilled bread, saffron aioli **23**

### GOOD OL' FISH & CHIPS

novæ scotiæ wild-caught haddock, beer battered, hand-tossed frites,  
tarter sauce, slaw **16**

### ROASTED ALASKAN BLACK COD

quinoa pilaf, shiitake, red peppers, rapini, edamame,  
balsamic-soy glaze **26**

## SMALL TALK

### CHARRED BRUSSEL SPROUTS

smoked bacon, shallots **7**

### HOMEMADE FRITES

truffle aioli **7**

### ROASTED ROOT VEGETABLES

almonds **7**