

BAR SNACKS

Sweet & Savory *Homemade* *Chorizo Saffron* *Smoked Trout* *Pecorino Herb* *Hand Cut Taro*
Nuts | 7 *Bread Knots* | 6 *Arancini* | 9 *Rillettes* | 8.5 *Kettle Chips* | 6 *Frites* | 6

APPETIZERS

Mussels | pancetta, fennel, red onion, cherry tomatoes, white wine garlic sauce | 16

Bao Sliders | Shogun maitake, cilantro, cucumber, kimchi pico de gallo, wasabi aioli | 15

Brie Wellington | butternut squash, hazelnuts, honey, filo pastry, crostini | 15.5

Caponata | roasted eggplant, pumpkin, red onion, celery, basil, capers, chili flakes, goat cheese | 12

Lime & Lemongrass Fried Chicken | house pickles, lemon roasted red pepper sauce | 14

Ribeye Bulgogi Frites | roasted jalapeño aioli, cilantro lime crema, roasted cashews | 16

Chicken Tikka Masala | garlic cilantro naan, jasmine rice, toasted cumin yogurt | 16

Flank Steak | maple soy black bean sauce, house pickles, lime | 15

Three Cheese Polenta Frites | lemon chili aioli, house dry rub | 12

Moroccan Meatballs | lamb, beef, Israeli couscous, onion, cherry tomatoes, fennel & mint tzatziki | 14

Calamari Herb Salad | carrot, cucumber, mint, basil, cilantro, onion, toasted rice, savory cashews | 15

Fried Calamari | panko, house spice mix, tamarind yuzu sauce, cucumber, onion, house pickles | 15

Bacon Wrapped Scallops | pear reduction, chili aioli, side greens | 18

Pan Seared Scallops | sweet pea mash, celeriac root puree, citrus honey glaze | 17

Kalbi Short Ribs | kimchi slaw, house pickled vegetables | 16

Halloumi | roasted eggplant, sundried tomatoes, olives | 15.5

CHARCUTERIE BOARDS

| Local cured meats, artisan cheese, compotes, homemade preserves, nuts, fruit, crostini |

Single | 17

Shareable | 27

Artisan Cheese | 22

PASTAS & STIR FRYS

| All pasta is made in house using flour from the Arva Flour Mill |

Butternut Squash Linguine | chicken, pancetta, onion, arugula, tomato, black truffle oil, walnuts | 23

Mushroom Linguine | cremini, portabella, maitake, porcini black garlic cream sauce, peas, pecorino | 23

Seafood Linguine | shrimp, salmon, mussels, onion, carrot, tomato, fennel, dill, Pernod cream sauce | 26

Pumpkin Ricotta Gnocchi | chorizo, sage, arugula, peas, onion | 22

Stir Fry | beef OR chicken OR pork OR tofu | carrots, bok choy, red onion, red pepper, sprouts, basil | 18

SALADS & BOWLS

Wine Bar Greens | tomato, cucumber, red onion, maple dijon vinaigrette | 12

Miso Ginger Crunch | cabbage, broccoli, pear, cucumber, cashews, miso ginger vinaigrette | 13

Maple Brined Roasted Beets | orange, arugula, goat cheese, candied nuts, honey lemon dressing | 15

Sesame Crusted Yellowfin Tuna | tomato, red onion, greens, sesame dressing, chili aioli | 17

Tuna Poke | scallion rice, edamame, onion, tomato, cucumber, fish roe, seaweed, sesame seeds | 20

Wedge Salad | tomato, onion, candied maple bacon, sesame seeds, buttermilk St. Agur dressing | 12.5

Scallop Salad | cucumber, pear, red onion, berries, candied nuts, greens, maple dijon dressing | 24

ENTREES

| All entrees are served with house vegetables and your choice of: *roasted fingerling potatoes, celeriac root puree, scallion jasmine rice or sweet pea mash* |

Salmon | panko, dill, parsley, shallots, lemon, cream sauce, dijon, parmesan | 25

Lemongrass Adobo Braised Ont. Lamb Shank 14 oz | kimchi pico de gallo, sesame seeds, onion | 34

Filet Mignon 7 oz | roasted portabella & café mushrooms, herb compound butter | 38

Espresso Pumpkin Seed Blackened Ribeye 14 oz | rosemary & garlic compound butter | 40

Half Rack Panko Crusted Ont. Lamb | hazelnuts, honey, mint | 35
