

ENTREES

Grilled chicken panini ~ \$17

Roasted red peppers, arugula, fior di latte, pesto aioli

Hamburger ~ \$18

Angus chuck, aged cheddar, onions, pickles, confit garlic aioli, heritage greens, frites

Seared rare yellow fin tuna ~ \$24

Herbed Israeli couscous, broccolini, wilted greens, preserved lemon relish, crispy caper berries

Fresh daily pasta (v) ~ \$20

Wild mushrooms, green peas, arugula, lemon creme, Grana Padano, mint crumbs

Crispy pork belly ~ \$21

Navy bean and tomato cassoulet, sautéed greens, maple glaze

Steak and frites ~ \$26

Angus striploin, brown butter carrots, veal jus, port reduction, frites

DESSERTS

Traditional cannelés ~ \$5 e / 3x ~ \$14 / 6x ~ \$25

Rotating flavours

(v) vegetarian serving