

CHEESES AND CHARCUTERIE ETC

Blackout 1000 Days Aged Gouda pasteurized, hard, cow's milk cheese netherlands	13
Délice de Bourgogne pasteurized, surface ripened, triple cream, cow's milk cheese france	12
Ossau Iraty unpasteurized, medium firm, sheep's milk cheese france	12
Prosciutto dry cured boneless italian ham	13
Bresaola dry cured beef tenderloin with spices	13
Salami mixed salami with spices	12
Mixed Cheeses and Charcuterie add bread and whipped butter	29 9
Marinated Olives	9
Dill Pickle	5

CHILLED SEAFOOD

Seafood Platter 1/2 or full platter east coast oysters, jumbo shrimp cocktail and daily crudo	58/105
East Coast Oysters 1/2 dozen shallot mignonette and valentina hot sauce	26
Jumbo Shrimp Cocktail half pound of jumbo shrimp with seafood sauce, lemon and wasabi	28

LUNCH 12PM - 3PM

Corn Croquette wild leek ranch dip and cured ham	9/pc
Fried Calamari calamari & cauliflower, vadouvan aioli, cayenne pepper and lime	23
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Grilled Romaine Salad romaine lettuce with asiago, white anchovy, caper and gremolata	18
Arugula Salad arugula and white radicchio with parmesan and green peppercorn vinaigrette	18
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Croque Madame ham and gouda hot sandwich with truffle cream and a fried egg	24
Patty Melt beef patty and bacon with carmelized onion and gouda on a sesame bun	22
Turkey Club roasted turkey and bacon with lettuce, tomato and dill mayo on texas toast	24
BLT - Burrata, Lettuce, Tomato BLT with arugula and sundried tomato mayo on house-made bread add bacon	25 5
all sandwiches and burgers come with a side salad	
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Classic Beef Tartare AAA Ontario beef tenderloin with egg yolk and grilled bread	27
Roasted Half Chicken signature roast chicken with piri piri sauce and lemon	29
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Bread and Whipped Butter	9
Paris Paris Fries	13