

CHEESES AND CHARCUTERIE

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| 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 | 16 |
| Bresaola dry cured beef tenderloin with spices | 15 |
| Salami mixed salami with spices | 13 |
| Mixed Cheeses and Charcuterie add bread and whipped butter | 29 9 |

CHILLED SEAFOOD

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| Seafood Platter 1/2 or full platter east coast oysters, jumbo shrimp cocktail and daily raw seafood feature | 68 / 125 |
| East Coast Oysters 1/2 dozen shallot mignonette and valentina hot sauce | 28 |
| Shrimp Cocktail half pound of poached shrimp with seafood sauce, lemon and wasabi | 28 |
| Scallop Crudo japanese scallop tataki with tomato, radish and gooseberry | 29 |

SMALL PLATES

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| Corn Croquette wild leek ranch dip and cured ham | 9/pc |
| Stracciatella Assorted peas with mache lettuce, bell pepper oil and stracciatella | 24 |
| Beet Salad confit beets and blackberries with roasted almonds, charred scallion and miso | 22 |
| Grilled Romaine Salad romaine lettuce with asiago, white anchovy, caper and gremolata | 23 |
| Classic Beef Tartare AAA Ontario beef tenderloin with egg yolk and grilled bread | 29 |
| Twice-Cooked Octopus spanish octopus with smoked tomato, olive and fava bean | 28 |
| Lamb Ribs boneless lamb ribs in adobo sauce with mix lettuces and pickled garlic | 28 |
| Fried Calamari calamari & cauliflower with vadouvan aioli and lime | 25 |

ADD-ONS

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| Bread and Whipped Butter white and seeded sourdough with salted whipped butter | 9 |
| Marinated Olives mixed olives with garlic, orange zest and rosemary | 9 |
| Dill Pickles lacto fermented full sour kosher pickles | 6 |
| Burrata mini burrata with olive oil and maldon salt | 15 |
| Paris Paris Fries double cooked french fries served with ketchup and mayo | 14 |

SHARING PLATES

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| Whole Maitake Mushroom fresh corn polenta with grilled maitake and escarole | 32 |
| Roasted Spring Lamb lamb shoulder with green peas, cous cous and mint butter | 41 |
| Grilled Argentine Shrimp shell-on shrimp with pickled mushroom, cognac and spicy garlic butter | 29 |
| Roasted Half Chicken signature roast chicken with piri piri sauce and lemon | 31 |
| PP Steak Frites paris paris steak frites with entrecôte sauce and aioli *choice of 7oz hanger steak or 10oz wagyu ribeye steak | 49 / 109 |
| Mediterranean Sea Bass grilled sea bass with roasted fennel in a saffron beurre blanc | 42 |
| Boneless Beef "Short Rib" Au Poivre slow cooked denver cut with roasted celeriac and green peppercorn sauce | 54 |

VEGETABLE SIDES

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| Vegetables and Ham spring vegetables with marsala chicken jus and prosciutto | 22 |
| Marinated Peppers roasted sheppard pepper with oregano in aromatic vinegar and olive oil | 15 |
| Caramelized Potatoes caramel infused fingerling potatoes with rosemary mayo | 13 |
| Grilled Cauliflower charred cauliflower with miso, almond and pomegranate | 16 |

DESSERT

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| Raspberry Cheesecake white chocolate ganache and matcha | 19 |
| Chocolate Lava Cake à la Mode cocoa, feuilletine and bourbon ice cream | 20 |
| Coconut Sorbet meringue and passion fruit | 18 |