

TO BEGIN

FRESH SHUCKED OYSTERS (GF)	MP
Traditional sauces, horseradish, lemon	
<i>Cave Spring Dolomite Brut NV, Niagara Peninsula</i>	12
SUNCHOKE SOUP (V)	12
Cranberry, black truffle, everything bagel	
<i>3XP Chardonnay 2016, Niagara Peninsula</i>	15
SPRING SALAD (N, V, GF)	12
Chèvre, endive, orange, pecan, burnt citrus dressing	
<i>Yalumba Y Series Viognier 2017, South Australia</i>	15
LIGHTLY COOKED SCALLOPS (GF)	20
Cauliflower, raisin, sherry vinaigrette	
<i>Bodegas Attis Y Vinedos Albarino 2017, Rais Baixas</i>	15
HERITAGE HEN EGG (P, GF)	16
Peas, ham, asparagus, arugula pesto	
<i>Loimer 'Lois' Gruner Veltliner 2017, Austria</i>	18
SEARED ROUGIE FOIE GRAS (GF)	22
Maitake, chicken skin, radish	
<i>Belems Rainwater Madeira NV</i>	12

FOR THE TABLE

BREAD AND BUTTER	6
HAND-CUT FRIES (V)	7
GLAZED VEGETABLES (V)	9
MARINATED HEIRLOOM	7
ROASTED MUSHROOMS (V)	11
CRISPY POTATOES (V)	9

MAINS

ROASTED WILD HALIBUT (N, GF)	38
Coco blanco beans, haricot vert, hazelnut	
<i>Kendall Jackson Reserve Chardonnay 2017, California</i>	17
GRASS FED DRY AGED RIBEYE	42
Savory bread pudding, charred rapini, shallot	
<i>Penley Estate Atlas Shiraz 2016, Coonawarra, Australia</i>	15
PERTH FARMS PORK CHOP (GF, P)	34
Potato pavé, savoy cabbage, king oyster, sage jus	
<i>Serprimo Toscana IGT 2016, Tuscany, Italy</i>	15
SEARED ATLANTIC SALMON (GF)	36
Artichoke, blood orange, olive, pearl onion, piperade	
<i>Mannara Pinot Grigio 2018, Sicily, Italy</i>	12
SPINACH CAVATELLI (V)	28
House-made ricotta, fava, gremolata, pecorino	
<i>Sorelle Branca Prosecco NV, Veneto, Italy</i>	11
PASTURED CHICKEN	34
White asparagus, confit leg, Madeira cream	
<i>Nautilus Sauvignon Blanc 2017, New Zealand</i>	18