

## APPETIZERS

<b>FRESH SHUCKED OYSTERS</b> .....	<b>MP</b>
House-made sauces, horseradish, lemon	
<b>PARSNIP &amp; PEAR SOUP</b> .....	<b>10</b>
Riesling poached pear, Bleu Bénédicte	
<b>ORANGE FENNEL SALAD</b> .....	<b>12</b>
Shaved fennel, chicory, orange segments, toasted fennel seed vinaigrette	
<b>CORNMEAL CRUSTED HALIBUT CHEEKS</b> .....	<b>16</b>
Toasted nori tartar sauce, pickled black radish	
<b>ROASTED BEET SALAD</b> .....	<b>14</b>
Spiced red lentils, goat cheese vinaigrette, shaved beet & radish, treviso raddichio	
<b>CHICKEN LIVER PARFAIT</b> .....	<b>15</b>
Maple poached cranberries, frisée, toasted brioche	

## ENTRÉES

**Chef's  
Tasting  
Menu  
\$75**

<b>HALIBUT</b> .....	<b>37</b>
Braised red cabbage, cabbage aioli, Chinese broccoli	
<b>COCOA &amp; CHILI CRUSTED BEEF RIB</b> .....	<b>40</b>
Pommes mousseline, Thumbelina carrots	
<b>ROASTED MENNONITE HEN</b> .....	<b>27</b>
Caramelized cauliflower puree, braised salsify, buttermilk gel	
<b>CRISPY SKINNED RAINBOW TROUT</b> .....	<b>28</b>
Cider braised endive, apple celeriac remoulade, celeriac fourchette	
<b>MUSHROOM &amp; LOVAGE TAGLIATELLE</b> .....	<b>26</b>
Porcini cream, lovage, Parmesan	
<b>TEA SMOKED DUCK BREAST</b> .....	<b>34</b>
Cannellini bean & sea buckthorn cassoulet, duck confit, turnip	



*\*A gratuity of 18% will be added to groups of 8 or more.*

## HOUSE COCKTAILS

### BIRDS OF A FEATHER (2.25 oz) .....16

Red Breast Irish Whisky, Wild Turkey Bourbon, Plum Syrup, Bittercube Cherry Bark Vanilla Bitters, Fernet Branca

### BOOKSHOP CASANOVA (1.75oz) .....14

Botanist Gin, El Gobernador Pisco, Lemon Juice, Falernum, Orange Flower Water

### COMMUNIST DAUGHTER (1.5oz) .....15

Crystal Head Vodka, St. Germain Elderflower Liqueur, Avocado Pit Orgeat, Beet Juice, Yogurt

### THE GARDEN OF EDEN (3oz) .....17

Olive Oil Washed Belvedere Vodka, Dolin Dry Vermouth, Pino Mugo, Bittermens Orchard Street Celery Shrub

### THE PUMPKIN KING (2 oz) .....14

Bacardi 8 Year Rum, Pumpkin Syrup, Compound Butter, Coconut Cream

### SCROOGED (2.5 oz) .....14

Cazadores Reposado Tequila, Rabarbaro, Campari

### UNCLE BILLY'S TONIC (2.25 oz) .....17

Tempus Fugit Quinquina, St-Rémy VSOP Brandy, Winter Wizard Syrup, Angostura Bitters

### UPHILL BOTH WAYS (2.5 oz) .....14

Buffalo Trace Bourbon, Amaro Nonino, Amontillado Sherry, Cream Sherry, Bittermens Xocolatl Mole Bitters, Wate

## WINE BY THE GLASS

### WHITE

Pinot Grigio, **Paladin**, 2016 .....12 / 60  
Veneto, Italy

Riesling, **Charles Baker, B-side**, 2017.....12 / 60  
Niagara Peninsula, Ontario, Canada

Chenin Blanc, **Pearce Predhomme**, 2017.....13 / 65  
Stellenbosch, South-Africa

Sauvignon Blanc, **Ant Moore**, 2017 .....14 / 70  
Marlborough, New Zealand

Chardonnay, **Mountain View**, 2017 .....14 / 70  
Monterey County, California

### RED

Grenache Blend, **Domaine du Séminaire**, 2017..12 / 60  
Côtes du Rhône, France

Pinot Noir, **Backhouse**, 2016.....13 / 65  
California, USA

Montepulciano, **Villa Medoro**, 2015.....13 / 65  
Villamedoro, Abruzzo, Italy

Malbec, **Vieja Bodega**, Eclipse, 2013 .....13 / 65  
Mendoza, Argentina

Cabernet Sauvignon, **Hayes Valley**, 2016 .....14 / 70  
California, USA