



## SMALL PLATES // STARTERS

<b>Potted Smoked Fish</b> <i>Cold-smoked Fogo Island Cod, chives, preserved lemon, fresh dill potato chips</i>	16
<b>Split Pea Fritters</b> <i>Split pea pholourie, partridgeberry hot sauce, beet chutney</i>	13
<b>Romesco &amp; Sourdough Crostini</b> <i>Roasted red pepper &amp; almond pesto, sourdough, beet dust, herbs, molasses</i>	15
<b>Caesar Salad</b> <i>Romaine wedge, Caesar dressing, Parmesan, summer savoury crumb, crispy bacon, herbs</i>	14
<b>Coconut Split Pea Dahl</b> <i>Stewed split peas, lime-coconut crème, garlic flatbread, herbs</i>	15
<b>Bread &amp; Butter</b> <i>House-made artisan bread, whipped honey butter</i>	6

## LARGE PLATES // ENTRÉES

<b>Fogo Island Cod</b> <i>Cod, miso Parmesan crumb, roasted garlic cream, sautéed carrot, tender potato, braised turnip, herb oil</i>	27
<b>Fish &amp; Chips</b> <i>Beer-battered Fogo Island Cod, creamy coleslaw, partridgeberry tartar sauce, hand-cut fries</i>	22
<b>Bistro Burger</b> <i>Double smash burger, onion ring, bacon jam, arugula, provolone, hand-cut fries (Vegetarian option available)</i>	25
<b>Tamari Molasses Baby Back Ribs</b> <i>Tamari-molasses glazed baby back ribs, blueberry cornbread, turnip coleslaw, mashed potatoes</i>	32
<b>Gnocchi &amp; Turnip</b> <i>Potato dumplings, garlic Parmesan sauce, braised turnip, buttered molasses crumb, fresh turnip slaw</i>	26
<b>Chicken &amp; Cabbage</b> <i>Buttermilk fried chicken breast, honey drizzle, dill yogurt, caramelized cabbage, crisp apple slaw, hickory sticks, herbs</i>	28

\*Sample menu. Prices subject to change.