

- \$7 **SOUP OF THE MOMENT**
- \$9½ **TOASTS AND TOPPINGS**
- \$9½ **GRILLED ARTICHOKE** WITH DIJON AIOLI AND TRUFFLE DRIZZLE
- \$10 **ESCARGOT** WITH GARLIC BUTTER AND STILTON CHEESE OVER GRIDDLED CIABATTA TOAST
- \$14 **NOVA SCOTIA SMOKED SALMON** ON CRISPY POTATO CAKE WITH CHIVE CRÈME FRAICHE
- \$15 **YELLOW FIN TUNA TARTAR** WITH SRIRACHA AIOLI, AVOCADO, CUCUMBER, WON TONS, SOY AND TRUFFLE ESSENCE
- \$14 **MUSSELS** AND POMMES FRITES- YOUR CALL, ITALIANO, CON FORMAGGIO OR THAI STYLE
- \$12 **CRISPY CALAMARI** WITH YUZU DIPPING SAUCE, MIZUNA GREENS, SESAME, CHIVE AND SEA SALT
- \$11 **DUCK HASH**- FIG JAM, MAYTAG BLUE CHEESE AND PULLED DUCK ON A CRISPY POTATO CAKE
- \$11 **BEEF CARPACCIO**, BABY ARUGULA, CAPERS, PARMIGIANO REGGIANO AND LEMON VINAIGRETTE
- \$9 **CAESAR OF THE ARTISAN**- HEARTS OF ROMAINE, PARMIGIANO REGGIANO AND ANCHOVY
- \$8 **ORGANIC MIXED GREENS**, HAYSTACK MOUNTAIN GOAT CHEESE, STRAWBERRIES AND CANDIED PECANS