

# SPRING

## STARTERS

Half dozen East Coast Oysters. shallot mignonette. lemon and fresh horseradish \$24

4oz Beef Tartare with grilled bread and traditional accompaniments \$24

Caesar Salad with gem lettuce. focaccia croutons. Parmigiano Reggiano. double smoked bacon and lemon \$15  
-add grilled shrimp or chicken +\$7

Burrata. macerated strawberries and beets. maple toasted walnuts. olive oil and grilled focaccia \$24

Asparagus with Parmigiana Reggiano. warm ricotta and 'nduja butter \$15

Pan baked brie with local mushrooms. roasted garlic and leeks with grilled focaccia \$18

Grilled Garlic Shrimp with Chimmichurri \$15

Spring Pea. Lemon. and Parmigiano Risotto \$18

## MAINS

Big Spring Salad with strawberries. asparagus. peas. snap peas. baby cucumbers. tomatoes. walnuts. dill ranch and a choice of chick peas \$22. grilled chicken \$24 or burrata \$26

Niçoise Salad with seared yellowfin tuna. arugula. baby potatoes. tomatoes. green beans. olives. medium boiled egg. dijon vinaigrette \$32

Pollo Verde with spring pea risotto. wilted spinach. salsa verde. asparagus \$28

Roasted King Mushrooms with a warm salad of spinach. asparagus. baby potatoes. green beans. snap peas. chick peas. olives and tomato \$28 (Vegan)

Achiote spiced pork belly with spanish rice. salsa rojo. green beans and cilantro \$32

Seared Sea Scallop Fettuccine. lemon caper butter. pancetta. spinach. peas. thyme \$36

Beef Brisket Bourguignon. lardons. creamy pommes purée. maple glazed baby heirloom carrots \$36

## WINE

	Gls	Btl
<b>WHITE</b>		
Veneto Bianco. Italy	\$ 13	65
Pinot Grigio. Glera		
Pardevalles Blanco. Spain	\$ 14	70
Albarin		
Domaine Baud. France	\$ 15	75
Chardonnay		
<b>ORANGE &amp; ROSÉ</b>		
Leaning Post Rosé. ON	\$ 14	70
Pinot Noir		
20.000 Leguas. Spain	\$ 15	75
Chardonnay. Viura. Verdejo		
<b>RED</b>		
Veneto Rosso. Italy	\$ 14	70
Corvina. Merlot. Cabernet		
Frédéric Brouca. France	\$ 15	75
Pinot Noir		
Therianthropy Le Maillot. ON	\$ 16	80
Cabernet Franc		
<b>SPARKLING</b>		
Crémant du Jura. France	\$ 15	75
Chardonnay		
Champagne Victoire Brut. France	\$150	
Chardonnay. Pinot Noir		

## DRAUGHT

-Pitchers \$20-25

Woodhouse Pilsner	\$ 8
Woodhouse Lager	\$ 8
Woodhouse Nordic Pale Ale	\$ 9
Great Lakes Light	\$ 8
Great Lakes Vienna Lager	\$ 8
Great Lakes Winter Ale	\$ 9
West Ave Heritage Dry Cider	\$ 9
Seasonal Rotating Beer	\$ 9
(ask your server)	