

dinner



Appetizers

WARM OLIVES	9	CRISPY PICKLES	9
		Ranch dressing	
SPICED NUTS	9	SCOTCH EGG	7
RED LENTIL HUMMUS	9	Truffled red onion jam	
Cold pressed canola oil, feta, grilled flatbread		FRIED CALAMARI	14
ROAST CARROT SPREAD	9	Preserved lemon, pickled red chili, lemon mayo	
Lemon pickle, yogurt, grilled flatbread		CHICKEN WINGS	16
AHI TUNA TARTARE	16	Adobo chili, apple, celery	
Avocado, celery, yuzu hot sauce, squid ink crackers		FOIE GRAS & WAFFLE	17
BEEF TARTARE	16	Maple syrup, blueberry, truffle crème fraîche	
Oyster aioli, dill, caper, fennel cracker			

Salads

Add chicken +6 or Add salmon +8

HOUSE CHOP	14
Spinach, red cabbage, baby gem, avocado, goat cheese, dill vinaigrette, corn	
CAESAR SALAD	14
Baby gem, smoked bacon, crisp croutons, fresh basil, Caesar dressing	
SPICED PUMPKIN AND SPINACH SALAD	14
Field spinach, spiced pumpkin, feta, sherry dressing	

Pizzette

MARGHERITA	13
San Marzano tomato, mozzarella, basil	
PANCETTA	14
Mozzarella, rosemary, chili, cherry tomato	
MUSHROOM	16
Pecorino, truffle creme fraiche, pine nuts, arugula	

Meat, Fish & Poultry

FISH & CHIPS Battered haddock, triple cooked chips, dill, curry vinaigrette, tartar sauce	19
FOGO ISLAND COD Celeriac puree, salsa verde, herb salad	28
MAPLE GLAZED SALMON Pickled fennel, radish, grilled lemon, dill roast potatoes	24
SOUTHERN FRIED CHICKEN Tabasco honey, ranch, house pickles	26
HALF HERB ROASTED CHICKEN Brown butter vinaigrette, parsnip, beets	33
DRY AGED BURGER Russian dressing, pickles, lettuce, cheddar, triple cooked chips	17
VEAL SCHNITZEL Cherry tomatoes, basil, watercress, pecorino, balsamic vinaigrette	24
FOOTLONG WAGYU HOT DOG Truffle sauerkraut, dijonnaise, crispy onions, pickled jalapeños, triple cooked chips	19
BRAISED BISON GNOCCHI Parsnip puree, mushroom, pecorino, fried sage	29
BRAISED BISON SHORT RIB Carrot, celery, pearl onions	35

Steaks

All of our steaks are aged for a minimum of 28 days, served with choice of one sauce and one side.

SALSA VERDE / SMOKEY BBQ / TRUFFLE BUTTER / VEAL JUS / BROWN BUTTER VINAIGRETTE

8 oz TOP SIRLOIN	34
7 oz SKIRT STEAK	40
10 oz BOAR CHOP	45
12 oz RIBEYE	50
8 oz VENISON STRIPLON	55

Sides

TRIPLE COOKED CHIPS House ketchup	8	SPINACH Yuzukosho butter, crispy shallots	10
PICKLED ONION RINGS Malt vinegar, chives	8	MUSHROOMS Truffle creme fraiche, pine nuts	10
CHARRED BROCCOLI Lemon yogurt, cumin vinaigrette, caramelized onions	9	MAC & CHEESE Pimento cheese, cheddar, double smoked bacon, jalapeño	12
CHARCOAL SKILLET CORN BREAD Cheddar, jalapeño	9	ROOT VEGETABLES Toasted pumpkin seeds, goat feta, maple gastrique, arugula	12