










# snacks & soup

<b>SALT COD CROQUETTES</b>	17	
sun-dried tomato - roasted garlic aioli		
<b>JUMBO SHRIMP COCKTAIL</b>	25	
traditional sauce, lemon		
<b>HOUSE-MADE CHARCUTERIE</b>	29	
chicken liver mousse, mortadella, American-style ham, duck prosciutto, mustard, pickles, warm sourdough		
<b>GARDEN PEA SOUP</b>	20	 
pea salad, lemon oil		
<b>WALNUT-DUSTED BRILLAT-SAVARIN</b>	19	
Burgundian triple-cream cow's milk cheese, shaved walnut, apple chutney, fruit and nut bread		

# big salads

<b>SOBA NOODLE SALAD</b>	23   35*	 
crunchy vegetables, edamame, miso-marinated mushrooms, tofu, sesame-ginger dressing, tempura crispies, peanuts		
<b>CHICORY SALAD</b>	25   37*	 
white anchovy, brown butter-lemon dressing, parmesan, bacon-sourdough crumb		
<b>EARLY SUMMER VEGETABLE PANZANELLA</b>	25   37*	
the best vegetables of the season, torn croutons, jammy egg, buttermilk-herb dressing, feta		
<b>B.C. ALBACORE TUNA AND WHITE BEAN SALAD</b>	25   37*	
baby romaine, hearts of palm, cherry tomatoes, Niçoise olives, shallots, red wine vinaigrette		
<b>+ ADD COLD ROAST CHICKEN OR POACHED SHRIMP</b>	15	

# desserts

<b>BASQUE BURNT CHEESECAKE</b>	19	
strawberries, strawberry syrup		
<b>SEASONAL FRUIT CUP</b>	13	 
the best fruit with complementary sorbet		
<b>ESPRESSO AFFOGATO</b>	13	 
vanilla bean ice cream 'drowned' in espresso		
<b>DEATH BY CHOCOLATE CAKE</b>	19	
8-layer devil's food cake, dark chocolate buttercream, dark chocolate ganache, whipped crème fraîche (limited quantity daily)		

# lunch










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## \*2-COURSE PRIX FIXE

INCLUDES YOUR CHOICE  
OF DESSERT

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# sandwiches & plates

<b>WAFFLE CROQUE MONSIEUR</b>	29   41*	
Belgian waffle, Alpine cheeses, American-style ham, Dijon, mornay sauce, green salad		
<b>MTL-STYLE SMOKED MEAT</b>	29   41*	
toasted rye, yellow mustard, sour pickle, deli coleslaw		
<b>BALSAMIC-ROASTED MUSHROOM TOAST</b>	27   39*	 
house-made mascarpone, shaved zucchini, cipolini onion, sourdough toast, green salad		
<b>EAST-COAST DONAIR WRAP</b>	27   39*	
shaved spiced beef, traditional sweet sauce, iceberg, tomato, onion, Ruffles, breath mints		
<b>MEZZE PLATTER</b>	29   41*	 
falafel, baba ghanouj, hummus, Lebanese pickles, cucumber salad, samosa, muhammara, warm pita		
<b>PAN-SEARED SCALLOPS</b>	37   49*	
carrot-green papaya slaw, Japanese yam, bok choy, lemongrass vinaigrette, toasted sesame		
<b>VEGAN POTATO GNOCCHI GENOVESE</b>	33   45*	
basil pesto, artichokes, peas, toasted walnut pangrattato, house-made vegan parm		

**ALL OF OUR BREAD AND CURED MEATS  
ARE MADE IN HOUSE!**

VEGAN OPTION AVAILABLE 

GLUTEN-FREE OPTION AVAILABLE 