


See our *COCKTAILS* over the page.



AUGUST 18TH

FIRST

CHICKEN LIVER MOUSSE W/ CROSTINIS 12
plum compote, dark rum gastrique, crispy chicken skin

GREEN SALAD  12
St Albert cheddar, pickled beets, granola,
chamomile raisins, strawberry - sherry vinaigrette

RED PEPPER, TOMATO + BASIL SOUP 9
chili oil, roasted garlic sour cream

SAVOURY CORN PANNA COTTA 14
tomatoes, panko crusted pork nuggets, basil pistou

WELLINGTON WEST BRESAOLA 14
horseradish emulsion, crispy capers, rocket, parmesan, lemon oil

 Mealshare choice

By choosing this item, you will be providing
a meal to a youth in need in Ottawa

Canada's Table Dinner

w/ Scott Vivian (Beast, Toronto) + our very own
Chris Deraiche (Gastropub)

Fri. Aug. 25th.

Five Courses \$95

SECOND

PAN ROASTED CHINOOK 27
kimchi pancake, salad of red cabbage, kohlrabi, scallions,
sesame seeds, pickled daikon, miso emulsion

BRAISED BEEF SHORTRIB  30
crushed potatoes w/ beer mustard + buttermilk, carrots,
Bearnaise

CHARRED BROCCOLI FLATBREAD 21
smoked cheddar sauce, corn, poached egg, rocket pesto,
pangratta

SEA SCALLOPS 30
cauliflower purée, grilled red onions, market tomatoes,
zucchini, corn relish, arugula, tomato + caper vinaigrette

SPICE RUBBED PORK FILET + CHORIZO CROQUETTE 26
white beans, tomato + ancho puree, charred corn,
creamy herb ricotta sauce, dried black olives

THIRD

CANADIAN ARTISAN CHEESES 14

ADRIANA'S ICE CREAMS 8

A PINT OF ICE CREAM TO TAKE HOME & SHARE 10

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