

See our *COCKTAILS* over the page.



MAY 24TH

FIRST

BEEF TARTARE crostini, truffle oil	18
GREEN SALAD pickled shallots, granola, St. Albert cheddar, Cortland apple, citrus vinaigrette	11
ROASTED RED PEPPER + BUTTERNUT SQUASH SOUP yogurt, chili oil	9
COPPA + BLACK FIGS whipped cheddar, Spring turnip, frisée, mustard vinaigrette	13
CONFIT FINGERLING CROQUETTES smoked fish mayo, beet + fennel slaw	12

UPCOMING EVENTS

Southbrook Wine Dinner ~ Friday June 2nd

SECOND

ICELANDIC ARCTIC CHAR fingerlings, roasted peppers + leeks, shrimp bisque, Spring garlic vinaigrette	28
GRILLED BEEF FLANK cheesy - garlic mash, Acorn Creek Farm asparagus, beer mustard sauce	28
ASPARAGUS + HEIRLOOM CARROT RISOTTO peas, mushroom chips, fennel oil	20
SEA SCALLOPS black bean, butternut squash, fennel sausage + corn hash, sofritto, salsa verde, crispy chicken skin	31
BEAUS BRINED PORK LOIN israeli cous cous w/ Le Coprin mushrooms + ramps, yogurt sauce,	24

THIRD

CANADIAN ARTISAN CHEESES	14
ADRIANA'S ICE CREAMS	8
A PINT OF ICE CREAM TO TAKE HOME & SHARE	10
DESSERTS	8
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