


See our *COCKTAILS* over the page.



FIRST

NOVEMBER 20TH

FOGO ISLAND COLDWATER SHRIMP 15
creamy buttermilk dressing, cornbread, pickled jalapenos

GREEN SALAD  12
pickled shallots, Bush garden cheese, toasted pumpkin seeds, dried cranberries, cider vinaigrette

SWEET POTATO + CIDER SOUP 9
sour cream, vanilla oil

PAN FRIED FISH CAKE 14
lemon mayo, pickled things, Butterfly Sky Farms tiny greens

BEETS + HONEYCRISP APPLE SALAD 16
whipped blue cheese, pickled celery, walnuts, sherry vinaigrette



FLAT ROCK
CELLARS

Wine Dinner. Dec. 5th. 5 courses w/wine pairings, \$115

 Mealshare choice

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

SECOND

SEA SCALLOPS 31
black beans w/ corn, salsa verde, grilled red onions, tortilla bits, smoked paprika emulsion

BRAISED BEEF SHORTRIB  31
fries w/ truffle oil + herbs, carrots, sauce Choron

ROASTED CAULIFLOWER RISOTTO 22
corn, 2 year old St. Albert's cheddar, pangratta

HANDLINE CAUGHT FOGO ISLAND COD 35
lentil ragout w/ le coprin mushrooms, leeks, peas, veal jus

BEER BRINED PORK LOIN 25
kimchi pancake, miso butter brussels w/ toasted peanuts, soy - sesame vinaigrette

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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