



## Soup, Salads & Small Plates

Leek, Lemon & Tarragon soup (gf), crispy sautéed oyster mushroom, sunflower seeds, toast 7

Fresh Local Tomato Caprese salad, mozzarella, basil, Olive oil & Balsamic reduction (gf) 14

Shaved Beets, Arugula & Goat Cheese, pistachio, bistro dressing (gf) 14

Classic Greek Salad, cucumber ribbons, tomato, feta, red onion, fresh oregano  
...white balsamic vinaigrette (gf) 13

Icelandic Char fish salad, citrus, herbs mayonnaise, served w/ crostini, lemon & chives 13

Lightly dusted & flash fried Calamari rings & tentacles, parmesan-peppadew sauce & lemon (gf) 14

Cheese & Charcuterie Board w/ mortadella, capicola, aged Gouda, Manchego, Gruyere cheeses  
...Crostini, grapes, roasted walnuts, apricots, grain mustard & honey 28

Warm brie cheese, wildflower honey, almond, thyme, candied orange peel (gf) 12  
Served w/ crostini, or gf crepe ...w/ prosciutto 15

Steamed PEI Mussels, garlic, white wine & sambuca, whole grain mustard & pancetta (gf)  
...house cut frites (gf) or toasted baguette 20

## Entrees

Tamari-Srirachia glazed Sakura Pork Chop, coconut milk ginger rice, water chestnuts  
...sautéed Napa cabbage, shiitake, basil, rice vinegar gastrique (gf) 42

Icelandic Char, roasted Brussels sprouts w/ honey mustard glaze, roasted hazelnuts (gf)  
...sauteed oyster mushroom petals, shallot, squid ink butter (gf) 35

Grilled half rack of lamb, coriander & turmeric spiced cassava couscous, chick pea  
...snow peas & carrots, whipped feta & yogurt, mint, citrus, almond dust (gf) 42

Marinated Portobello, charred onions, grilled broccoli rabe, roasted fingerling potatoes  
...pistachio encrusted goat cheese (gf) 25

Duck Breast, rosemary maple glaze, roasted acorn squash & onion, apple puree  
...pomegranate reduction, spiced dried orange slice & pepitas 38

Please alert us of any food allergies and sensitivities

\*\*\*All proteins are served medium rare unless otherwise requested

