

### **FRESH HANDMADE PASTA (DAILY)**

#### LINGUINI & LITTLENECK CLAMS

Garlic, lemon, white wine, parsley butter, chili flakes  
25.

#### ASPARAGUS, LEEK & GOAT CHEESE RAVIOLI

Spring onion soubise, garden chives, Grana Padano  
22.

#### CLASSIC ANGEL HAIR PASTA

Fresh tomatoes, roasted garlic with fresh basil  
17.

### **CHEF'S SELECTIONS**

#### PAN ROASTED IDAHO BROOK TROUT

Haricots Vert, fingerling potatoes, lemon-caper emulsion  
22.

#### PAN ROASTED FRENCH CUT CHICKEN BREAST

Potato puree, sautéed spinach, lemon-thyme jus  
20.

#### WARM FARMER'S MARKET SALAD

Freshly dug fingerling potatoes, asparagus, English peas, firm boiled eggs,  
baby spinach, celery, parsley, feta, local Tofu and lemon vinaigrette  
19.

#### MOULES FRITES

Shallots, garlic, white wine, lemon juice, tomato broth, pommes frites and aioli  
19.

### **HOUSE BURGERS**

#### PAN SEARED ORGANIC, ATLANTIC SALMON BURGER

Dill-horseradish mayonnaise, lemon, shaved cucumber, on homemade potato bun  
with shoestring potatoes and bread and butter pickles  
15.

#### GRILLED BLACK ANGUS BURGER

Gorgonzola aioli and roasted onions on homemade potato bun  
with shoestring potatoes and bread and butter pickles  
15.

#### PULLED BEEF SHORT RIB SANDWICH

Aged cheddar and espresso bean barbeque glaze on homemade potato bun  
with petit greens and bread and butter pickles  
15.