

A-LA CARTE

TO SHARE

CHARCUTERIE AND CHEESE \$6 PER ITEM — The perfect way to begin your meal !
Build your own board from our ever changing list of locally or house made meats and cheese. Ask your server for tonight's selection. Served with house made crostini and accompaniments.

MARKET OYSTERS \$2 EACH — lemon, hot sauce, cucumber mignonette

SMALL PLATES

GRILLED SHRIMP COCKTAIL SALAD — Garlic, extra virgin olive oil, celery ribbon, cucumber, radish, confit lemon, tarragon 12

MAXWELL'S ONION SOUP — Braised beef, cheese curds, mornay sauce, caramelized onion 13

CHARRED TOMATO BRUSCHETTA — Bread, roasted garlic vegannaise, wine poached mushroom, torn basil, eggplant tapenade 12

SALT COD CROQUETTES — Grandma's zucchini relish, bacon lardons. 12

GRILLED CAESAR SALAD — Truffle croutons, grilled lemon, anchovy, fresh parmesan, bacon jam 12

WILD MUSHROOM ARANCINI — Fresh mozzarella, stuffed, romanescosauce 12
» small balls of rice stuffed with a savory filling, coated in breadcrumbs, and fried

BUTTERMILK BATTERED CALAMARI — House kimchee spicy pickled cabbage, the national dish of Korea., broad bean salad 13

WARM WILD MUSHROOM SALAD — Roasted beet, celeriac and goat cheese 13

LARGE PLATES

10OZ BLUE DOT STRIPLOIN — Leek and cheese curd mash, wilted kale, pickled onion rings, demi-glace 29

HALIBUT — Pan seared miso rubbed halibut, potato pave, wilted swiss chard, raisin puree and broad beans 26

PARISIENNE GNOCCHI — Burst cherry tomato and roasted garlic, whipped parmesan, fried basil, lemon confit 26

PAN SEARED HADDOCK — Squash puree, caramelized apple, broccolini, lemon potato cake, bacon scallion, horseradish tartar sauce 21

CEDAR SMOKED SALMON — Parisienne gnocchi, citrus cream, vodka glazed red onion, wilted kale, dehydrated tomato, confit squash, gremolata 24

SMOKED PORK CHOP — Leek and cheese curd mash, roasted brussels sprouts, honey roasted carrot, demi-glace and cherry compote (GF) 24

MAXWELL AITKIN'S SURF AND TURF — 5 oz blue dot, house pancetta crisp, 2 Digby scallop, 2 tiger shrimp, bearnaise sauce, wilted kale and leek and cheese curd mashed potatoes 29

FIVE PAN SEARED SCALLOPS, — Orecchiette, bacon lardon, brussels hearts and leaves, demi-glace, oyster mushrooms, confit lemon 26

PARMESSAN STUFFED CHICKEN — Chicken galantine, stuffed with parmesan and basil, fermented garlic scape risotto, burst cherry tomato and leek compote 24

CARROT OSSOBUCO — Creamy vegan mash, wild mushrooms, and pearl onions 18

LOCAL VALLEY BEEF BURGER — Butterkass cheese, truffle mayo, caramelized onions, burst cherry tomato and leek compote with hand cut fries 18

CHEF MATT'S SET MENU \$35

STARTERS

MAXWELL'S ONION SOUP,

— Braised beef, cheese curd, mornay sauce, caramelized onion 13 —

BRUSCHETTA

— Charred tomato, bread, roast garlic veganaise, wine poached mushroom, torn basil, egg plant tapenade 12 —

GRILLED CAESAR SALAD

— Grilled romaine caesar dressing, truffle croutons, grilled lemon, anchovy, fresh parmesan, bacon jam 12 —

ENTRÉES

PAN SEARED HADDOCK,

— Squash puree, caramelized apple, Broccolinie, lemon potato cake, bacon scallion horseradish tartar sauce 21 —

MAXWELL'S SURF AND TURF,

— 5 oz blue dot, house pancetta crisp, 2 Digby scallops, 2 tiger shrimp, bearnaise sauce, wilted kale and leek and cheese curd mash. 29 —

VEGAN CARROT OSSOBUCO ,

— creamy mash , wild mushrooms, and pearl onions 18 —

DESSERTS

CRÈME BRÛLÉE OF THE DAY

DULCE DE LECHE

— with chocolate almond soil \$9 —

VEGAN CHOCOLATE CHEESECAKE

— no substitutions —