



SOUP & SALAD

DAILY SOUP	6
ENDIVE SALAD	15
gala apple, radicchio, poached egg	
BEET SALAD	15
charred leek sorbet, wensleydale cheese, candied walnuts	
ADD:	
EGG 3	
MONTREAL SMOKED MEAT (3oz) 8	
CHICKEN BREAST 9	
FOIE GRAS 14	
STEAK 20	

SMALL PLATES

FRIED CHEESE CURDS	8
togarashi mayo	
SWEET BREADS	15
charred onion purée, fermented vegetables	
MUSHROOMS ON TOAST	16
truffle, parmesan, fried egg	
OYSTERS THERMIDOR	16
hollandaise, dijon	
ESCARGOT	18
bacon, wild mushrooms	
FOIE	18
pickled plum, pistachio, candied ginger gel	
SMOKED BEEF TARTAR	19
brandy, gherkins, house made chips	
MEAT & CHEESE BOARD	REGULAR 22 LARGE 36
charcuterie, cheese, pickled vegetables	

VEGETABLES

GRILLED CAULIFLOWER	8
miso citrus glaze	
MAITAKE MUSHROOMS	10
turnip thyme purée	
WHOLE ROASTED ARTICHOKE	10
cashew aioli	
ROASTED RED KURI SQUASH	12
maple brie dip	

MAINS

CALAMARI AL LINGUINE NERO	22
lemon tobiko, Thai basil	
BRAISED LAMB SHOULDER	30
salt roasted beets, mint sponge cake, burnt yogurt	
DUCK BREAST	32
gooseberry, red kuri squash, mustard greens	
VENISON	38
blueberry juniper, celeriac, brussel sprouts	

LARGE SHARE PLATES

PORK BELLY	38
grits, charred corn, cauliflower	
COQ AU VIN	40
haricots blanc, roasted vegetables	
BONE IN RIB EYE	2 / oz
potatoes, roasted vegetables, demi	
MARKET FISH	MP
the freshest catch from 46 South Fish Company	

DESSERTS

GIN & TONIC	9
gin infused marshmallow, graham crumble, lime segments	
FIGS & PROSCIUTTO	9
balsamic, pistachio, grape consommé	
SMOKED CHOCOLATE TARTE	9
mascarpone sorbet, cherry gel, macadamia	

