

tartars

[All our 150g tartars are served with homemade fries and salad.]

75g 150g

CLASSIC BEEF TARTAR <i>capers, pickles, dijon mustard</i>	14	25
SALMON TARTAR <i>cucumbers, chives, citrus juice, wasabi mayo</i>	14	25
DUCK TARTAR <i>Sundried tomato pesto, hazelnuts, basil, parmesan, capers</i>	15	28

pastas

HOMEMADE SPINACH RAVIOLIS <i>ricotta and shrimps filling, lobster bisque, shrimps (2), confit tomatoes, artichokes</i>		21
HOMEMADE BUTTERNUT SQUASH GNOCCHIS <i>creamy gorgonzolla sauce, butternut squash chips, parmesan</i>		18
CREAMY CARROT ORZO <i>brussel sprouts, local vegetables with herbs, parmesan</i>		17
EGG TAGLIATELLE WITH FRESH HOMEMADE SAUSAGE <i>rapini, confit tomatoes, parmesan</i>		19
DUCK CONFIT PENNES <i>mushrooms mix, arugula, creamy sauce, confit tomatoes, parmesan</i>		22

piadinas

[Grilled homemade flatbread]

GRILLED VEGETABLES <i>homemade tomato sauce, grilled vegetables, coriander, tzaziki</i>		16
SHRIMPS <i>ricotta, rapini pesto, cherry tomatoes, olives</i>		19
CARNIVORE <i>homemade tomato sauce, sausage, chorizo, prosciutto</i>		18
DUCK CONFIT <i>ricotta, pickled onion, fresh figs, arugula and balsamic</i>		19

BREAD ON DEMAND

main courses

SALMON <i>red pepper and coconut sauce, celery root puree, local vegetables, BBQ coconut chips</i>	25
COD <i>tomatoes and chorizo, pan seared potatoes and rapini, lemon</i>	28
SCALLOPS (2) & SHRIMPS (3) <i>corn puree, coconut milk reduction, chili oil</i>	34
GRILLED MARINATED TOFU <i>roasted curry cauliflower, smoked hummus, pickled vegetables</i>	21
PULLED PORK BURGER <i>BBQ sauce, tomatoes, bacon, caramelized onions, mild cheddar cheese, arugula, pickles, served with homemade fries</i>	19
PAN SEARED DUCK BREAST <i>roasted bacon and white kidney beans, fried brussel sprouts, confit french shallots</i>	27
CHICKEN À LA BASQUAISE <i>bell peppers, potatoes, rapini, soft-boiled egg, grilled bread and fresh herbs</i>	25

grill

BEEF FLANK 8oz <i>includes your choice of side dish</i>	32
SIRLOIN AGED 45 DAYS, 12oz <i>includes your choice of side dish</i>	38
TENDERLOIN 8oz <i>includes your choice of side dish</i>	39
BEEF RIB AGED 45 DAYS, 20oz <i>includes your choice of side dish</i>	67

SIDE DISHES - ADDITIONAL CHOICES

shallots & maple sauce OR pepper sauce

*homemade fries 6 / garlic mash potatoes 6 / pan seared mushrooms 8
local vegetables 6 / cesar salad 8 / Olivia potato (bacon, caramelized onions,
parmesan, sour cream and green onions) (+3) 13*

BREAD ON DEMAND

appetizers

SOUPE OF THE DAY	5
HOMEMADE FRIES	6
FRIED CALAMARI <i>marinara sauce and grilled lemon</i>	15
BEEF CARPACCIO <i>fresh figs, arugula, parmesan, rapini pesto, hazelnuts</i>	16
COD FISH CAKE <i>tartar sauce, pickled vegetables, microgreens</i>	10
SHRIMPS POGO <i>Carolina mustard sauce and BBQ sauce</i>	15
MOZZARELLA DI BUFFALA <i>panzanella style</i>	21
MELTED BRIE CHEESE <i>hazelnuts, cranberries, maple syrup, grilled bread</i>	18
SEASONAL OYSTERS	2.50 / ea.
OYSTERS ROCKEFELLER	3 / ea.

salads

GOAT CHEESE SALAD <i>balsamic and honey dressing, sundried figs, green onions and hazelnuts</i>	13	19
GREEN SALAD <i>homemade dressing</i>	6	13
CESAR SALAD <i>croutons, parmesan, grilled lemon and bacon</i>	8	15

BREAD ON DEMAND