

Soups and Starters

Fresh House Made Soup	9.00
inspired by what is fresh and in season	
Onion Soup Gratinée	10.50
local onions, purple stripe garlic, beef broth, artisanal croustade, blended five cheese	
Spring Seafood & Vegetable Chowder	12.00
salmon, white fish, smoked trout, mussels & shrimp, baby new potatoes, asparagus, carrots & local corn	
Smoked Duck Flat Bread	12.50
hazelnut pesto, grilled bosc pear, goat cheese, local honey, baby arugula	
Crispy Calamari	17.00
house smoked jalapeño aioli, grilled lemon	
Yellow Fin Tuna Tataki	18.50
citrus infused soy, fresh ginger, scallions, toasted sesame seeds, crispy wonton straws	
Pan Fried Japanese Gyoza	13.00
chicken & pork dumplings, ginger soy vinegar	
Hazelnut Pesto Grilled Naan	13.50
edamame cilantro dip, house-made hummus, marinated olives, feta cheese	
Steamed East Coast Mussels	15.00
choice of; Traditional white wine, garlic, herb & tomato, Ale mustard & garlic, or Coconut red thai curry Grilled local artisan crostini	
Traditional Montreal Poutine	11.00
Quebec cheese curd, braised beef rib gravy	
Tempura Fried Beans	11.50
smoked jalapeño sriracha aioli	

Pizza and Pasta

Sicilian Pizza	19.00
tomato basil sauce, spicy italian sausage, roasted red peppers, shaved parmesan, dressed baby arugula	
Fresh from the Garden	19.50
tomato basil sauce, roasted peppers, fire-roasted mushrooms, grilled eggplant, roasted tomatoes, marinated olives, herb seedlings	
Rigatoni Bolognese	21.00
savoury sauce of ground veal, pork & beef with tomatoes & fresh herbs, fresh local pasta, rich veal jus, whole butter & reggiano cheese	
Mac and Five Cheese	17.00
fresh Queens cavatappi, whole cream, buttered bread crumbs	
Spaghettini Aioli	13.50
fresh Queens spaghettini, olive oil, toasted garlic, chile flakes, fresh cracked pepper, shredded reggiano cheese, squeeze of lemon	

Salads and Sandwiches

Chicken and Mango Salad	16.00
local harvest greens, fresh mango, grilled marinated chicken, sesame ginger dressing, crispy wonton straws	
Steak and Blue Cheese Salad	21.00
baby kale, yellow chard, spinach & lolla rossa, fresh avocados, chopped eggs, blue cheese, bacon lardons, grape tomatoes, pepper-cream dressing, grilled bistro steak	
Traditional Caesar Salad	10.50
romaine hearts, house spiced focaccia croutons, shredded parmesan, crisp bacon lardons, creamy garlic dressing <i>make it a meal with:</i> 5 oz. <i>grilled chicken</i> or 5 oz. <i>Bistro Steak</i> 7.50 3 oz. <i>salmon</i> or 3 <i>garlic shrimp</i> 7.50	
Seared Yellow Fin Tuna Salad	23.00
cumin seared, tri-colour quinoa, red onions, peppers, cucumbers, tomatoes, golden raisins, feta cheese, red wine vinaigrette	
Power Salad	14.00
baby kale, yellow chard, spinach & lolla rossa, roasted red & golden beets, fresh blueberries, avocados, spiced pecans, gari ginger citrus vinaigrette	
Chicken BLT	17.00
thick cut double smoked bacon, sliced tomatoes, mayonnaise, local harvest greens, toasted thick cut brioche	
Romesco Chicken Breast Sandwich	17.00
grilled local ciabatta, canadian brie cheese, tomatoes, dressed arugula, almond romesco sauce	
The So-Cal Sandwich	15.00
power greens, sliced tomatoes, cracked black pepper, sliced cucumbers, avocados, hard boiled eggs, white cheddar, locally baked multigrain super bun	
Crispy Haddock Sliders	15.00
a trio of beer battered haddock bites, fresh baked egg buns, house-made tartar sauce, crisp slaw	
Hearty French Beef Dip	17.00
shaved top sirloin, horseradish pommery Dijon mustard, grilled smokey french demi baguette, beef au jus	
Fresh Pressed Burger	15.50
7 oz house-made patty, local harvest greens, sliced tomatoes, pickle spears, glossy top brioche bun	
Bacon Cheddar Mushroom Burger	18.50
7 oz house-made patty, double smoked bacon, shaved onions, fire-roasted mushrooms, double thick cheddar, arugula, smoked jalapeño aioli, roasted tomatoes	
Something A Little More	
Scratch Butter Chicken	20.00
tandoori braised chicken, steamed basmati, grilled naan, tomato, raita	
Grilled Maple Pepper Salmon	27.00
leek & mushroom croquette, french bean & olive sauté, shallot vinaigrette	
Haddock & Chips	18.50
house-made tartar sauce, english style chips, grilled lemon, crisp slaw	



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Applicable taxes and gratuities not included.