

TERRE ROUGE

CRAFT KITCHEN

Tuesday - Saturday

Lunch 11-4

Late Lunch 4-5

Dinner 5-9

What's To Start

Soup Du Jour \$5 | \$9

Just Like It Says In French + A
Cheddar Biscuit

Oysters 6/\$18 | 12/\$36

Served On The Half Shell
With Two Mignonettes

Crab Cakes \$16

Island Rock Crab / Mustard
Pickles / Tomato Jam

Mussels \$14

Daily Creation Or White Wine &
Garlic / Rustic Bread

Breads & Spreads \$12

House Made Pickles & Jams /
Butter / Nuts / Carbs

From The Garden

Green Salad \$12

Local Organic Greens & Shaved
Veg. / Daily Vinaigrette

Warm Radish Salad \$15

Roasted Organic Radish /
Cashews / Strawberry Jam
Vinaigrette / Urban Blue Cheese

Cheese & Charcuterie Board

The Real Deal \$27

Ideal For A Deuce \$16

House Cured Meats / Revolving
Selection Of Cheese / House Pickles /
Nuts / Breadworks Organic Bread &
Baguette / Preserved Fruit & Veg

Buy The Kitchen A Round Of Beers
\$15

See Reverse Side For Local
Suppliers

Terre Rouge Classics

Seafood Chowder \$8 | \$13

Local Seafood / Local Cream /
Mirepoix / Bacon / Cheddar Biscuits

Mushrooms Toast \$16

Sourdough / Mushrooms / Smoked
Aioli / Kale / Toasted Nuts / Tomato
Goat Cheese / Frico / Red Wine
Gastrique / Cured Egg Yolk

Bone Marrow \$20

Smoked Bone / Gastrique
Roasted Pepper Relish /
Sunnyside Egg / Crostini / Parm /
Foie Rilette / Jus / Pickles

Mac N' Cheese \$16

Daily Creation Or White
Cheddar / Side Of Local
Greens

Between 2 Buns

Who's Your Fadder \$16

Pendergast Potato Bun / Ground Brisket / Rustic Baked Beans With
Lardons / Bread & Butter Pickles / Smoked Aioli / Grilled Tomato /
Aged Cheddar / Rum & Coke Jerky

Ain't Got Beef \$15

Vegan Lentil & Beet Burger / Baba Ganoush / Marinated Veg. / House
Made Ketchup / Kale / Served With A Side Of Local Organic Greens

Steak \$35 | Island Blue Dot Rib Eye / Mushroom Spice Rub /

Creamy Cashew Sauce / Braised Potatoes / Grilled Zucchini With
Thyme & Preserved Lemon / Onion Jam / Jus

Halibut \$32 | Seared Island Halibut / Tomato Jam / Rutabaga Puree /

Caramelized Leeks / Blistered Cherry Tomatoes / Polenta Fries / Leek Hay

Root Veg. Ravioli \$26 | Smoked Walnut & Maple Parsnip / Balsamic

Tomato Goat Cheese / Rutabaga Puree / Sweet Potato / Onion Jam /
House Made Pickles

Pork Schnitzel \$26 | Island Pork / Smoked Tomato Sauce / Rosemary

Roasted Squash / Creamy Beets / Rustic Bread & Butter Pickles

Veg It Up! \$24 | Fried Polenta / Grilled Tomatoes / Smoked Egg

Plant / Baked Sweet Potato With Brown Sugar & Butter & Scallions /

Crème Fraîche / Pickled Tomatoes / Maple Syrup

Chicken \$28 | Brined & Roasted Larkin Brothers Chicken Thigh /

Basil Pesto / Potato Rosti / Caramelized Carrots / Slaw

Duck \$29 | Smoked Honey Duck Breast / Duck Fat Gnocchi / Pickled

Apple / Braised Fennel / Jus / Roasted Shallot