

barchef™

AUTUMN & WINTER

The following pages are a presentation of our belief in providing the ultimate means to imbibe. All liquor infusions, syrups and bitters are made in house using spices such as star anise, caraway, cardamom, fennel, cumin, black pepper, licorice root and wormwood. Our original recipes utilize only fresh ingredients.

Our extensive modernist program will challenge all conventional notions of what a cocktail can be. Our goal: to engage you, our guest, into an immersive, memorable, nostalgic and emotional drinking experience.

We put as much care into these drinks as a chef would a dish, so please be patient.

All cocktails contain at least 2 ounces of alcohol.

Cocktail menu by Frankie Solarik in collaboration with Beverage Director Gianluca Passuello, Bar Manager Angus Edmundson, Culinary Director Lionel Duke and Chef de Cuisine Teresa Pimentel.





OVERTURE SERIES





Longer style cocktails incorporating fresh herbs, bitters and syrups for complexity and length.

LE POMMIER – 24

Burnt butter infused calvados, fig liqueur, cedar bitters, verjus, CO2

Crisp flavours of effervescent McIntosh apple are paired with fig and fresh grape. Vanilla is harmoniously balanced by the warmth of baked brioche.

STRAWBERRIES & LAVENDER – 23

Strawberry infused gin, fresh lemon, strawberry and elderberry bitters, lavender infused Grand Marnier, balsamic and lavender reduction, lavender sugar

Baked strawberry with vibrant fresh lemon and confectionary candied orange; balanced yet complex.

HER NAME IS ISLAY – 23

Islay scotch, green tea, strawberry, yogurt, lime leaf milk clarification, strawberry and roasted chicory gel

Notes of salty sea air, earthy vegetal depth, and a touch of candied strawberry with a bright citrus silky finish.

THE COA – 23

Palo santo infused tequila, St-Germain, grapefruit, pandan, cava

Flavours of smoke, green tea, and dark wood with hints of spearmint and black pepper. Nutty notes of pandan with a beautiful floral finish.

COCONUT & ABSINTHE SOUR – 24

Absinthe, coconut rum, fresh lemon, egg white, vanilla, pineapple, edible flower petals, grapefruit zest

Piña colada meets the green fairy. Dangerous duo, deceptively approachable with a healthy measure of thujone for wild nights. Creamed confectionary citrus; floral and bright.

GARDEN OF EDEN – 21

Dark rum, aperitivo, pandan infused Campari, fresh lemon, pineapple, toasted coconut, elderflower shrub

Vibrant aromatics of lemongrass lead the bouquet to wheated, confectionary tones and tropical fruit, carried by intense flavours of demerara, candied orange and toasted coconut. Balanced, bittersweet and fruity.

THE SCANDINAVIAN – 21

Akvavit, dry sherry, Bénédictine, orange, star anise, absinthe

Vibrant aromatics of orange, rose, and sandalwood are complemented by fragrant caraway. Wildflower and honey grace the palate, making it beautifully balanced and complex.

BOURBON STREET – 23

Beetroot infused bourbon, Bénédictine, balsam fir bitters, hibiscus, verjus, eucalyptus

Notes of candied beets and oak are balanced by raw cane sugar. Lively touches of evergreen are complemented by a bouquet of grapefruit and eucalyptus.

ITALIAN BREEZE – 21

Amaro Lucano, black tea, grapefruit, vanilla, strawberry & elderberry bitters, tonic, strawberry crisp

Herbal notes with dried berries, spices, and fresh vanilla pods brought together by a brisk nutty honey flavour.



OVERTURE SERIES



A contemporary style; spirit forward, complex and composed to savour.

TOASTED OLD FASHIONED – 23

Canadian whisky, toasted chamomile and saffron bitters, muddled orange zest, maple

An adaptation of the iconic classic. Amber tones, toasted grain, florals and Canadian maple on the palate with fresh citrus aromatics.

Also available bottled to go! Ask your server for details!

PALO SANTO – 25

Cedar infused rye, balsam fir bitters, caraway infused Maraschino, Madeira, rosemary, palo santo smoked ice sphere

Aroma of Peruvian forest, toasted rye, caramel, pinot noir grape and Canadian evergreen; transformative flavours with aromatic complexity increasing over time.

FRIDA KAHLO – 24

Coconut tequila, ginger liqueur, lime leaf infused Lillet, balsam fir bitters, oregano, gentian infused St-Germain

Flavours of crisp white wine and mild honey complimented by orange, spring flowers, and golden raisins. Subtle bitterness is balanced by rich green apple and agave.

CAFÉ DE OLLA – 25

Mezcal, espresso, Grand Marnier, cedar bitters, coffee liqueur, shiitake cordial, vanilla, tonka bean

A BarChef reinterpretation of the classic Espresso Martini. Smoky cacao is accompanied by a subtle aroma of clove and butterscotch.

OLD WORLD – 25

Vanilla infused brandy, cacao bitters, patchouli, caraway infused Maraschino, Madeira, Islay Scotch

A Parisian parfumerie in liquid form. Exceptional aromatics of antique wood, herbaceous Davana, soft smoke and untouched attic. The flavour offers beautiful depth with lingering oak and roasted vanilla.

NIAGARA ON THE LAKE – 24

Canadian rye, Amaro Montenegro, Campari, Ontario Vidal ice wine, orange zest

Flavours of toasted wheat & spiced rye, green strawberry & candied white grape, aroma of orange blossom and freshly baked brioche linger on the nose.

LUNA NERA – 23

Backwoods infused bourbon, Amaro Averna, cedar bitters, rosemary, lime leaf infused Lillet, cedar caramel, pecan and sage leaf

Dark chocolate with touches of candied orange and fresh rosemary, grounded by Ontario soil and woody smoke with a bright and floral finish.

BLACKBEARD – 22

Preserved plum infused dark rum, Amaro Lucano, dry vermouth, plum wine, coconut and green cardamom bitters

Aromatics of stone fruit, pine, and sweet coconut are prominent. The palate offers notes of dark chocolate, coffee, and rich brown sugar.

DIPLOMATIC IMMUNITY – 23

Reposado tequila, mezcal, toasted chamomile and saffron bitters, saffron infused brandy, caraway infused Maraschino, port, star anise, Amaro Montenegro

Aromatics of ripe blackberry, bitter chocolate, and buttery caramel balanced by the flavours of vanilla and clove.



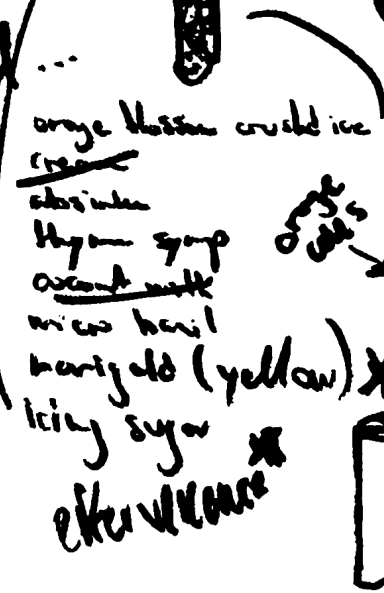
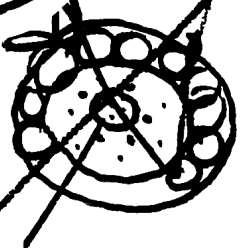
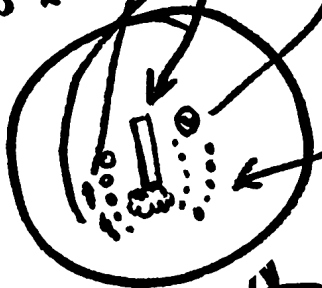
PARFUMERIE SERIES



PARFUMERIE SERIES

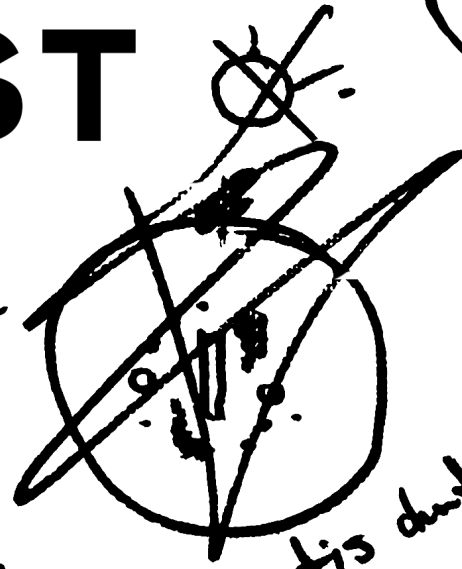
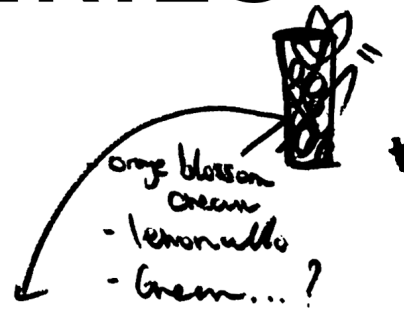


Mint flower cream
 Birk + cypripedium
 lemon cells
 absinth extract gel
 basil sprouts
 orange blossom cream
 Violet
 Hyacinth
 orange blossom could ice cream
 absinth
 Hyacinth
 cream with
 micro basil
 marigold (yellow)
 icing sugar
 elderflower
 Birk
 cypripedium
 green
 Chardonnay
 "Absinth ad"
 Spring 20
 Green
 Chardonnay



MODERNIST SERIES

- pastis + orange blossom cream
- elderflower pearls + Hyacinth ice gel
- lemoncello f.g.
- ylang ylang ice
- cryo orange blossom chantilly
- lemon zest
- micro basil



page snow
 "sand"
 orange blossom, pastis, chantilly cream
 basil, juniper, fennel, white chocolate
 orange blossom cream

A progressive culinary approach to the craft, incorporating aromatics and ingredients which create an immersive and multi-sensory experience. The following cocktails are prepared in the kitchen by our team of chefs.

ESSENCE OF FALL – 42

Spherified ice of maple and Fernet Branca, brandy, in-house sweet vermouth, rosemary, balsam fir bitter, orange blossom, vanilla, mint, cedar, moss and soil

—
Tactile elements of woods and forest greens, aromatics resonate of a morning hike through an Ontario forest; a transformative flavour profile becoming richer with time.

SAILOR'S MOJITO – 37

Spiced rum, fresh lime, muddled mint, lime and vanilla air, cryo poached mojito pearls, coconut gel, beach essence

—
Pronounced acidity rounded with sweet vanilla. One of our most popular and a great introduction to Modernist cocktails.

PIÑA COLADA – 40

Clarified piña colada, coconut disk, pineapple and cedar sherbet, roasted pineapple paper, pineapple and ginger ice gel drops, micro coriander, Maraschino and rose, lime cells and zest

—
Abstract textures with bright, deconstructed flavours of the classic. Composed to challenge and enjoy.

CEDAR & APPLE CIDER – 38

Cedar rye, Amaro Lucano, pressed apple, caramel ice, cinnamon brunoise, ginger and vanilla snow, fernet branca and vanilla brunoise, mint, star anise, bitter almond snow, caraway salt

—
This tradition is revisited with multiple textures and temperatures. Complex flavours of sandalwood, caramel, and baking spice with crisp peppermint and the gentle lingering heat of ginger.

VANILLA & HICKORY SMOKED MANHATTAN – 60

Crown Royal Special Reserve, vanilla infused brandy, cherry and vanilla bitters, vanilla, smoked hickory

—
The cocktail that started it all, our signature since 2008. Cherry and black licorice with a pleasing burnt hickory flavour infused à la minute.

BLACK TRUFFLE – 36

Black truffle snow, smoked salt, coconut foam, lime zest, gin, coconut liqueur, dill, St-Germain

—
An embodiment of the BarChef culinary approach, capturing the essence of textural complexity with the surprising flavour pairing of coconut and black truffle; sweet and savoury.

FLAVOURS OF IRIDESCENCE – 39

Spruce tip infused gin, fresh lemon, lavender, violette, absinthe candy floss, white chocolate & pastis parfait, blue curaçao, chamomile, eucalyptus glass, iridescent glitter, orange blossom and eucalyptus cryo poached wafer, chantilly

—
A celebration of both the visual and gustatory senses, this cocktail pays homage to the classic Ramos Gin Fizz by bridging unique flavour combinations with iridescent visuals

ROSE GOLD MARGARITA – 39

Pequin pepper infused tequila, roasted agave, lime leaf infused Lillet, hibiscus infused Campari, fresh lime, coconut, green cardamom, saffron, smoked floral tuille, rose gold salt rim, white chocolate encapsulation of spiced citrus

—
The natural exploration of the classic Margarita, utilizing the essence of terracotta to convey a bright and vibrant mixture of hibiscus, rose, chili, coconut, and limes while pushing the boundaries of traditional interpretations.

MODERNIST SERIES

ALCOHOL FREE COCKTAILS

A BarChef approach to spirit-free cocktails, crafted with premium non-alcoholic spirits and our proprietary ingredients.



AGAVE HEIGHTS – 17

Seedlip Grove 42, hibiscus, agave, non-alcoholic white flower bitters, fresh lemon

Flavours of fresh hibiscus and white tea are complemented by aromatics of citrus, fennel, and green cardamom. Beautifully structured and complex.

ROYAL BLOSSOM – 16

Seedlip Garden 108, black tea, orange blossom, thyme, Mediterranean tonic

Herbaceous blackberry meets earl grey and fresh herbs. Aromatics of white flower and lemon thyme elevate this refreshingly crisp sipping cocktail.

ORCHARD BOUQUET – 16

Seedlip Spice 94, non-alcoholic cherry and vanilla bitters, orange, cinnamon, apple cordial

Fresh McIntosh apple, citrus, and stone fruit. Aromatics are highlighted by baking spice, white pepper, and confectionary vanilla.



ABSINTHE

The "Green Fairy" is traditionally served with water and a cube of sugar. The sugar cube is placed on an absinthe spoon, and the water is slowly dripped over the sugar into the glass until the sugar is dissolved and the desired dilution is obtained (approx. 1 part absinthe to 4 parts water). The sugar helps take the bitter edge away from the absinthe, and when mixed with water, the liquor turns a milky white (louche). Please enjoy our curated selection in the traditional manner or in a cocktail.

DILLON'S, CANADA – 27

A truly remarkable absinthe. Beautiful floral notes of orange blossom and chamomile with a wonderful mouth feel and viscosity. Notes of honey and cream.

L'ABSINTHE SORDIDE, CANADA – 25

Green banana and creamed green grass; undertones of star anise, bright citrus and spearmint. Excellent introductory absinthe with residual sweetness and balance.

HILL'S GENUINE, CZECH REPUBLIC – 25

Light, very pale turquoise blue colour; aromas and flavours of licorice, cardamom, coriander and herbs. Sweet and rich with a long spicy finish.

FRANÇOIS GUY, FRANCE – 34

Produced in the the traditional method since 1890 in the hills of Pontarlier. Delicate and floral with predominant tones of orange blossom, green banana and creamed fennel seed.

LUCID, FRANCE – 29

A perfect balance of wormwood, anise and fennel makes for a strong representation of the category. A gentle, spicy and vegetal finish.



AMERICAN WHISKEY

| | | | |
|--|----|---|----|
| 1792, Small Batch, Bourbon, KY | 12 | Legent, Bourbon, KY | 14 |
| 1792, Single Barrel, Bourbon, KY | 15 | Maker's Mark, Bourbon, KY | 12 |
| Baker's, 7 yr, Bourbon, KY | 15 | Michter's, Small Batch, Bourbon, KY | 21 |
| Basil Hayden's, Bourbon, KY | 14 | Michter's, Rye, KY | 21 |
| Basil Hayden's, Caribbean Reserve, Rye, KY | 14 | Michter's, Sour Mash, KY | 21 |
| Bib & Tucker, Small Batch, 6yr, Bourbon, KY | 22 | Old Forester, 86 Proof, Bourbon, KY | 11 |
| Buffalo Trace, Bourbon, KY | 14 | Parker's Heritage, 11th Edition, Bourbon, KY | 83 |
| Breckenridge, Bourbon, CO | 13 | Parker's Heritage, 12th Edition Barrel Finished, KY | 83 |
| Bulleit, Bourbon, KY | 12 | Pikesville, Straight Rye, KY | 19 |
| Bulleit, Rye, KY | 13 | Prichard's, Single Malt, TN | 18 |
| Cedar Ridge, Bourbon, IA | 19 | Redwood Empire, CA | 12 |
| Colonel E.H. Taylor, Small Batch, Bourbon, KY | 22 | Rittenhouse 100, Rye, KY | 12 |
| Elijah Craig, Small Batch, Bourbon, KY | 12 | Sazerac, Rye, KY | 12 |
| Evan Williams, Extra Aged, Bourbon, KY | 10 | Stranahan's, CO | 17 |
| Evan Williams, 1783 Small Batch, Bourbon, KY | 11 | Stranahan's, Diamond Peak, CO | 19 |
| Evan Williams, Single Barrel, Bourbon, KY | 14 | Tincup, CO | 14 |
| Ezra Brooks, 80 Proof, Bourbon, KY | 12 | Valentine, Woodward, Bourbon, MI | 13 |
| Four Roses, Small Batch, Bourbon, KY | 11 | Wild Turkey, Long Branch, Bourbon, KY | 13 |
| Four Roses, Single Barrel, Bourbon, KY | 12 | Wild Turkey, Rare Breed, Bourbon, KY | 14 |
| George Dickel, No. 12, TN | 11 | Woodford Reserve, Distiller's Select, Bourbon, KY | 18 |
| George Dickel, Rye, TN | 12 | Yellow Rose, Double Barrel, Bourbon, TX | 17 |
| Jack Daniel's, TN | 11 | Yellow Rose, Rye, TX | 16 |
| Jack Daniel's, Gentleman Jack, TN | 12 | | |
| Jack Daniel's, Single Barrel, TN | 14 | | |
| Jack Daniel's, Rye, TN | 14 | | |
| Jack Daniel's, Single Barrel Rye, TN | 14 | | |
| Jefferson's, Very Small Batch, Bourbon, KY | 17 | | |
| Jefferson's Reserve, Very Small Batch, Bourbon, KY | 17 | | |
| Jim Beam, Black Label, Bourbon, KY | 11 | | |
| Knob Creek, Small Batch 9yr, Bourbon, KY | 12 | | |
| Knob Creek, Single Barrel, Bourbon, KY | 14 | | |
| Knob Creek, Rye, KY | 13 | | |
| Larceny, Bourbon, KY | 12 | | |

We often have rare and limited selections that may not be listed.
Please ask your server for details.

CANADIAN WHISKY

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|---|----|
| Crown Royal, Manitoba | 11 |
| Crown Royal, Northern Harvest, Manitoba | 11 |
| Crown Royal, Special Reserve, Manitoba | 16 |
| Gooderham & Worts, Four Grain, Ontario | 11 |
| J.P. Wiser's, 18yr, Ontario | 14 |
| Lot 40, Ontario | 11 |

JAPANESE WHISKY

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|--|-----|
| Hibiki, Harmony, Yamanashi, Osaka, Aichi | 33 |
| Ichiros Malt & Grain , Chichibu | 27 |
| Kurayoshi, Pure Malt, 18yr, Kurayoshi | 100 |
| Nikka, Coffey Grain Whisky, Miyagi | 21 |
| Nikka, From the Barrel, Yoichi, Miyagi | 27 |
| Nikka, Yoichi Single Malt, Yoichi | 22 |
| Suntory, Toki, Yamanashi, Osaka, Aichi | 14 |

IRISH WHISKEY

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|---|----|
| Blackbush, Bushmills, Northern Ireland | 12 |
| Bushmills, Bushmills, Northern Ireland | 10 |
| Green Spot, Cork | 17 |
| Jameson, Cork | 11 |
| Kilbeggan Irish Whiskey, County Westmeath | 10 |

SCOTCH

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|--|-----|
| Ardbeg, 10yr, Islay | 20 |
| Auchentoshan, American Oak, Lowlands | 13 |
| Auchentoshan, 12yr, Lowlands | 14 |
| Bowmore, 12yr, Islay | 14 |
| Bowmore, 15yr, Islay | 18 |
| Bowmore, 23yr, Port Matured 1989, Islay | 140 |
| Dun Bheagan, Islay, 2003 | 14 |
| Glendronach, 12yr, Highland | 17 |
| Glenfarclas, 21yr, Highland | 33 |
| Glenfiddich, 12yr, Speyside | 15 |
| Glenfiddich, 14yr, Speyside | 19 |
| Glenfiddich, 15yr, Speyside | 22 |
| Glenfiddich, IPA Experiment, Speyside | 19 |
| Glenfiddich, Fire & Cane, Speyside | 20 |
| Glenfiddich, Small Batch Reserve, 18yr, Speyside | 35 |
| Glenfiddich, Reserva Rum Cask Finish, 21yr, Speyside | 66 |
| Glenfiddich, Winter Storm, Speyside | 72 |
| Glenfiddich, 26yr, Speyside | 175 |
| Highland Park, 12yr, Orkney | 19 |
| Highland Park, 18yr, Orkney | 33 |
| Johnnie Walker, Red Label | 11 |
| Johnnie Walker, Black Label | 13 |
| Johnnie Walker, Gold Label | 18 |
| Johnnie Walker, Blue Label | 50 |
| Jura, Origin, 10yr, Isle of Jura | 15 |
| Jura, 12yr, Isle of Jura | 14 |
| Lagavulin, 16yr, Islay | 24 |
| Lagavulin, 8yr, Islay | 20 |
| Laphroaig, Select, Islay | 15 |
| Laphroaig, 10yr, Islay | 19 |
| McClelland's, Islay | 10 |
| Oban, 14yr, Highland | 22 |
| Singleton of Glendullan, Speyside | 14 |
| Strathisla, 12yr, Highland | 11 |
| The Balvenie, Double Wood, 12yr, Speyside | 19 |
| The Glenrothes, Select Reserve, Speyside | 14 |
| The Macallan, 12yr, Speyside | 22 |

GIN

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|-----------------------------|----|
| Aviation, USA | 12 |
| Bombay Sapphire, England | 10 |
| Citadelle, France | 12 |
| Hendrick's, Scotland | 14 |
| Hendrick's Orbium, Scotland | 17 |
| Isle of Harris, Scotland | 20 |
| No. 3, Netherlands | 12 |
| Plymouth, England | 12 |
| Roku, Japan | 12 |
| Sipsmith, England | 12 |
| Tanqueray, England | 10 |
| Tanqueray, No. Ten, England | 14 |
| The Botanist, Scotland | 12 |
| Valentine, Liberator, USA | 14 |

RUM

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|---|----|
| Appleton Estate, VX, Jamaica | 10 |
| Bacardi, 8yr, Puerto Rico | 13 |
| Diplomatico, Reserva Extra Añejo, Venezuela | 14 |
| El Dorado, 12yr, Guyana | 11 |
| El Dorado, 15yr, Guyana | 14 |
| El Dorado, 21yr, Guyana | 22 |
| El Dorado, 25yr, Guyana | 55 |
| Flor de Caña, 5yr, Nicaragua | 11 |
| Flor de Caña, 7yr, Nicaragua | 13 |
| Flor de Caña, 12yr, Nicaragua | 15 |
| Havana Club, 3yr, Cuba | 10 |
| Havana Club, 7yr, Cuba | 13 |
| La Hechicera, Colombia | 18 |
| Mount Gay, XO, Barbados | 14 |
| Plantation, 3 Star, Barbados | 11 |
| Premise Foursquare Distillery Barbados Rum | 15 |
| Ron Zacapa, Solera 23, Guatemala | 19 |

VODKA

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|---------------------------|----|
| Belvedere, Poland | 15 |
| Crystal Head, Canada | 14 |
| Ketel One, Netherlands | 13 |
| Stolichnaya, Elit, Latvia | 13 |
| Tito's Handmade, USA | 12 |
| Żubrówka, Poland | 11 |

TEQUILA

| | |
|---|----|
| Casamigos, Blanco, Los Altos | 22 |
| Casamigos, Reposado, Los Altos | 27 |
| Casamigos, Añejo, Los Altos | 28 |
| Casa Maestri, Blanco, El Valle | 29 |
| Casa Maestri, Reposado, El Valle | 34 |
| Casa Maestri, Añejo, El Valle | 42 |
| Cazadores, Reposado, Los Altos | 11 |
| Clase Azul, Blanco, Los Altos | 34 |
| Clase Azul, Reposado, Los Altos | 42 |
| Dobel, Multi-Aged, El Valle | 19 |
| Don Julio, 1942, Los Altos | 38 |
| Don Julio, Blanco, Los Altos | 19 |
| Don Julio, Reposado, Los Altos | 24 |
| El Tesoro, Añejo, Los Altos | 19 |
| Herradura, Reposado, El Valle | 19 |
| Hornitos, Black Barrel, Añejo, El Valle | 11 |
| Jose Cuervo, Reserva de la Familia, Extra Añejo, El Valle | 49 |
| Patron, Añejo, Los Altos | 29 |
| Patron, Blanco, Los Altos | 24 |
| Patron El Cielo, Blanco, Los Altos | 29 |
| Patron, Reposado, Los Altos | 27 |
| Siempre, Añejo, El Valle | 28 |
| Tromba, Reposado, Los Altos | 15 |

MEZCAL

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|----------------------------|----|
| Casamigos, Oaxaca | 23 |
| Del Maguey Vida, Oaxaca | 15 |
| Los Siete Misterios, Joven | 15 |
| Sombra, Joven | 15 |

COGNAC

| | |
|-----------------------------------|-----|
| Courvoisier, VSOP, Jarnac | 18 |
| Courvoisier, XO, Jarnac | 44 |
| Courvoisier, 21yr, Jarnac | 51 |
| Hennessy, VS, Cognac | 18 |
| Louis XIII de Rémy Martin, Cognac | 300 |
| Meukow, VSOP, Cognac | 19 |
| Rémy Martin, VSOP, Cognac | 19 |
| Rémy Martin, XO, Cognac | 44 |

SPARKLING

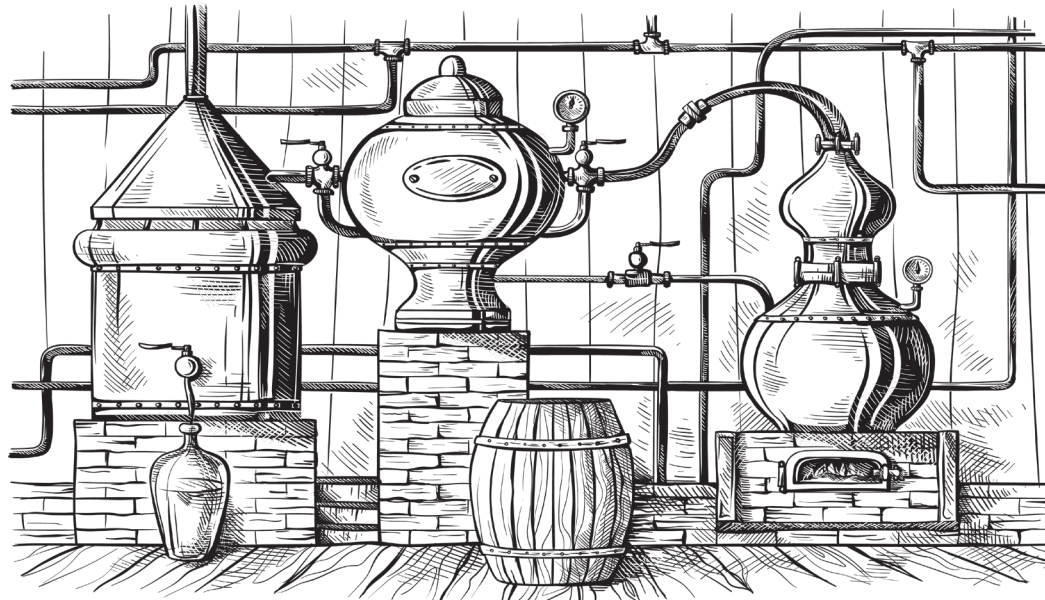
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| Champagne, Tarlant, Vallée de la Marne, NV | 22/115 |
| Cordoniu Clasico, Brut, Spain, NV | 13/51 |
| Prosecco, Juliet Rosé, Veneto | 15/60 |
| Champagne, Veuve Clicquot, Reims, NV | 198 |
| Champagne, Moët et Chandon, Imperial, Epernay, NV | 176 |
| Champagne, Moët et Chandon, Nectar Imperial, Epernay, NV | 198 |
| Champagne, Dom Perignon, Epernay, 2006 | 440 |

BEER

| | |
|--------------------------------------|----|
| Delirium Tremens, Belgium | 14 |
| Guinness, Stout, Ireland | 12 |
| Kronenbourg 1664, Pale Lager, France | 10 |
| Pilsner Urquell, Czech Republic | 10 |
| Asahi, Super Dry, Japan | 10 |

WINE

| | |
|--|-------|
| Cabernet Sauvignon, Tom Gore, California | 19/80 |
| Chardonnay, Tom Gore, California | 19/80 |



SMALL PLATES

Elevated dishes tastefully composed by our team of chefs to pair beautifully with our cocktails.

CHARCUTERIE AND CHEESE – 39

Chef's weekly selection of cured meats and cheese, pickled market vegetables, fresh and dried fruits, toasted brioche, seasonal compote, condiments, and spreads

FRENCH FRIES – 9

Russet potatoes, herb emulsion
add fresh black truffle + parm — 11

LOBSTER ROLL – 19

Brown butter, brioche roll, pickled fennel slaw, cucumber and dill

BRAISED PORK SLIDERS – 17

Braised pork shoulder, chipotle BBQ, pickled slaw, gruyere

JAPANESE FRIED CHICKEN – 20

Sake marinade, soy & sesame glaze, scallions

COD TACOS – 18

Cornmeal, guajillo aioli, guacamole, crispy carrot

FRIED BRUSSELS SPROUTS – 14

White miso and honey vinaigrette, garlic chips, pickled onions, pistachios

BAKED BRIE – 19

Toasted brioche, spiced honey, roasted grapes, roasted pistachios

ADD FRESH BLACK TRUFFLE – MP/G

ADD STURGEON CAVIAR – MP/G