

SNACKS

Sourdough bread & house cultured butter	8
Raw oysters	3 per
Fries	5

SMALL PLATES

Black Kale Caesar	12
kale, black garlic, squid ink, caesar dressing	
Roasted Cauliflower	14
maple miso glaze, pine nuts	
Snow Crab & Heirloom Tomato Salad	21
cape breton snow crab, ciro's burrata, soused heirloom tomatoes, basil, shiso and yuzu vinaigrette	
Tuna Crudo	18
ponzu vinaigrette, avocado, grapefruit	
Lions Mane Char Siu	16
cantonese style bbq glazed lions mane mushroom, steamed greens, jasmine rice	
BBQ Octopus	19
cherry-boshi glaze, grilled new potatoes, buttered swiss chard, spicy nduja broth	
Xi'an Noodles	16
hand pulled Xi'an style noodles, lion's mane mushrooms, chilli oil, charred cabbage, celtuce, sweet soy, crispy shallots	
Roasted Scallop Fettuccini	24
preserve lemon, anaheim chilli, zucchini + citrus butter	
Goat Cheese Gnocchi	19
preserved tomato dashi, green peas, cultured butter, black truffle	
Chicken Sandwich	15
brined and fried breast, pickles	
XO Fried Rice	17
chinese duck and pork sausage, egg, house-made XO sauce	
BBQ Beef Cheek	22
grilled over coals, heirloom carrots, smoked garlic emulsion, red wine beef glaze	

DESSERTS

Key Lime Pie	12
graham cracker crust, torched meringue	
Vegan Pot de Creme	12
chocolate coconut custard, cherry, pistachio	