

SMALL PLATES

Luke's Small Goods Sourdough + Housemade Butter	8
Raw oysters	3.5 per
» ***minimum 3 per order	
Endive Salad	14
blu d'elizabeth dressing, truffle honey, toasted walnut	
Brussels Sprouts	15
yuzu kosho, kewpie, sesame, green onion, crispy garlic	
Green Beans	14
charred beans, guajillo soubise, salsa macha	
Beef Tartare	19
green olive, pepperoncini, manchego, Luke's Small Goods baguette	
Beef Short Rib	28
charcoal grilled, chilli crisp, peanuts, gai lan, cilantro	
Tacos	15
beef brisket, chorizo, avocado + tomatillo salsa	
Red Curry Duck	28
14-day dry aged breast, crispy garlic, red finger chillie, Thai basil, cilantro	
Agnolotti	23
duck confit, duck brodo, maitake, parmigiano	
Scallops	25
kombu cured scallops, charcoal grilled, dashi cream, kombu oil, crispy nori	
Shrimp Dumplings	21
ponzu dashi, kimchi, kewpie, crispy garlic, sesame, green onion	
Albacore Tuna	22
cucumber, fennel, jalapeño, lime, onion, dill, cilantro	
Arctic Char	23
crispy skin, snow crab salad, habanero, avocado, spinach purée	

DESSERTS

House-made Ice Cream	10
rotating flavours and toppings	
Madeleines	13
black sesame, yuzu curd	
Chocolate	13
dark chocolate, miso, honeycomb, brûlée banana, caramel pearls	
Liquid Dessert - "Bitter, Salty, Aged & Sweet"	25
Cocchi Barolo Chinato, Pastora Manzanilla En Rama, '00 Croft Vintage Port, Lightfoot & Wolfville Icewine	
» (designed to pair with our cheese board)	
Cheese Board	25
4 rotating cheeses, olives, garlic fermented honey, Luke's Small Goods Baguette	

**dishes may contain nuts, dairy, gluten, fish, & shellfish. Please let us know about any allergies.