

SMALL PLATES

Luke's Small Goods Sourdough + Housemade Butter	8
Raw oysters	3.5 per
» ***minimum 3 per order	
Brussels Sprouts	15
yuzu kosho, kewpie, sesame, green onion, crispy garlic	
Green Beans	14
charred beans, guajillo soubise, peanut salsa macha	
Sicilian Crudo	21
albacore tuna, shallots, capers, parsley, tarragon, yuzu kosho infused olive oil, lemon zest	
Grilled Sardines	16
herb salsa verde, pickled shallots, garlic aioli, Luke's Small Goods baguette	
Agnolotti	22
fresh cheese, smoked wild ramp butter, peas, asparagus	
Arancini	18
grilled octopus, nduja, tomato conserva, parmigiano, chives	
Scallops	25
kombu cured scallops, hakurei turnip, dashi cream, turnip greens	
Beef Tartare	19
green olive, pepperoncini, manchego, Luke's Small Goods baguette	
Beef Short Rib	28
charcoal grilled, chilli crisp, peanuts, greens, cilantro	
Tacos	15
beef brisket, chorizo, avocado + tomatillo salsa	
Duck Wings	16
red finger chillie hot sauce, cucumber pickles	
Shrimp Dumplings	21
ponzu dashi, kimchi, kewpie, crispy garlic, sesame, green onion	

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, "18 LBV Port, Lightfoot & Wolfville Icewine	
» (designed to pair with our cheese board)	
Cheese Board	26
4 rotating cheeses, olives, garlic fermented honey, elderflower gelee Luke's Small Goods Baguette	

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