

SMALL PLATES

Luke's Small Goods Sourdough + Housemade Butter	11
Raw oysters	3.75 per
» ***minimum 6 per order	
Kohlrabi + Little Gem	17
green grapes, celery, roasted hazelnuts, fino sherry vinaigrette, 18 month Comte cheese	
Albacore Crudo	17
citrus, pickled fennel, cilantro oil, black olive crumble	
Asparagus + Fiddleheads	18
rhubarb, sorrel, lovage, ramp aioli	
Arctic Char	14
olive oil poached, beurre rouge, celeriac remoulade, pink pepper, nasturtium	
Seared Tuna	19
marinated tomato, tomato + marigold vinaigrette, ground cherries, fresh marigold	
Lobster	24
potato pave, lobster salad, pickled mustard seeds, brown butter aioli, market herbs	
Beef Tartare	22
fermented chilies, dill pickle, salted yellow plum, crispy shallot, nasturtium + bone marrow butter, Luke's Small Goods Baguette	
Maitake	19
potato crusted, tamarind, black garlic aioli, pickled sweetie drop peppers	
Shrimp Dumplings	24
ponzu dashi, kimchi, kewpie, crispy garlic, sesame, green onion	
Scallop	28
braised cabbage + leek, oloroso miso sabayon, potato crumb, leek ash	
Pork Ragu	23
spinach handkerchief pasta, Mangalitsa pork, white ragu, dry vermouth, confit fennel, parmigiana reggiano, toasted pink peppercorn	
Agnolotti	19
potato, fresh ricotta, pecorino, lemon, poppyseed	
BBQ Char Chicken	19 / 37
molasses + five spice, fresh lime, rutabaga	
» available in half or full portion	
Beef	33
hot pepper glazed beef cheek, sweet and sour charcoal hakurai turnips, caramelized turnip, sautéed greens, oregano	

DESSERTS

House-made Ice Cream	12
rotating flavour	
Mini Cruller	3.50 per
fresh fried cruller, rotating flavours	
Chocolate	13
dark chocolate, miso, sponge toffee, brule banana	
Cheese	15
2 rotating cheese, sesame snap, seasonal preserve	
Cheese Pairings	20
2 drink pairings chosen for our rotating cheese selection	