

DAILY JUICE 6

NB VIRGIN CAESAR 6  
Horseradish, Spicy Bean

CLEMENTINE CRUSH 6  
Fresh Clementine, Crushed Ice

## BEGIN

YUCATAN HOT & SOUR SOUP 11  
Smoked Chicken, Goji Berries, Coriander

LOBSTER TOM YUM SOUP 15  
Thai Basil, Coriander, Lobster, Pea Shoots, Chilies

ORGANIC BABY SALAD GREENS 10  
Honey-Sherry Vinaigrette, Snipped Herbs

WARM MUSHROOM & FARRO SALAD 14  
Arugula, Balsamic, Olive Oil, Pecorino Cheese

MOZZARELLA DI BUFALA & PROSCIUTTO 15  
Olive Oil, Basil

SESAME CHICKEN SALAD 15  
Green Papaya, Mint, Coriander, Thai Basil, Taro Root

CAESAR SALAD 13  
Parmigiano-Reggiano, Croutons

## FOLLOW

NOVA SCOTIA LOBSTER SALAD 24  
Avocado, Maple Bacon, Blue Cheese, Buttermilk Dressing

BIG EYE TUNA TARTARE 24  
Citrus Soya, Avocado Chutney, Coriander

GRASS-FED STEAK FRITES 25  
Olive Oil, Balsamic, Thyme, Rosemary

ORGANIC SALMON FILET 24  
Fennel, Carrot & Orange Reduction, Coriander, Chilies

JENNIFER'S STILTON BRISKET BEEF BURGER 19  
Pommes Frites

CAVATELLI PASTA 19  
Truffle-Scented Mushroom Bolognese

THAI BEEF SALAD 21  
Green Mango, Peanuts, Coriander, Thai Basil, Chilies

## LUNCH SPECIALS

### Monday

25 FETTUCCINE PASTA, NOVA SCOTIA LOBSTER  
Rapini, Chilies, Cherry Tomatoes

### Tuesday

23 WINTER GREENS RAVIOLI  
Prosciutto, Basil, Parmigiano

### Wednesday

19 BEEF BRISKET SANDWICH  
Cheese Curd, Rye Bread, Sauerkraut, Pommes Frites

### Thursday

19 PULLED BBQ PORK SANDWICH  
Chipotle & Lime Dusted Frites, Coleslaw

### Friday

25 NB FISH & CHIPS  
Tartar Sauce, Malt Vinegar

## FOR THE TABLE

9.5 POMMES FRITES  
Shaved Pecorino Cheese  
FRENCH STYLE ONION RINGS  
Sea Salt  
SAUTÉED RAPINI  
Garlic, Chili  
BRUSSELS SPROUTS  
Sambal, Mint, Tempura Bits

EXECUTIVE CHEF DAVID LEE  
CHEF DE CUISINE GEOFF O'CONNOR