

SNACKS

Mixed Olives • 5

Spiced Nuts • 5

Birdie's Bread + Cultured Butter • 6

Oysters (3 or more) • 3 ea
house made hot sauce, mignonette

Charcuterie Board • 21
mustard, pickles, bread

Cheese Board • 19
compotes, chutneys, bread

Shrimp Dumplings • 9
chilled ponzu dashi + crispy chilli sauce

Mussel Fritters • 10
green goddess, lemon

Broccoli + Black Bean Sauce • 9
pepper + vinegar peanuts

Buffalo Chicken Rilette • 9
+ blue cheese • 2

Scallop Aguachile • 14
tomatillo, cucumber, crispy red onion

Smoked Trout Tartare • 14
horseradish, dill, capers,
sour cream + onion potato chips

Pork Belly on Toast • 14
romesco, pickled jalapeño, shallot



PLATES

Snow Crab • 22
red curry, barley, pickled pineapple, papadum

Arctic Char • 18
mussel cream broth, smoked potato, pickled celery, dill oil

Albacore Tuna Tataki • 20
lentil + pistachio salad, aji amarillo + sea buckthorn vinaigrette

Roasted Squash • 14
mole, corn tortilla gremolata, goat feta

Cavatelli • 17
beech mushrooms, black olives, truffle cheddar

Duck Confit • 25
shaved Brussels sprouts, xo sauce, charred apple purée

FOR THOSE WHO WANT IT ALL

ENJOY THE ENTIRE PLATED MENU
105 + 58 PP FOR PAIRINGS OR, 85 FOR PREMIUM PAIRINGS

SWEETS

Burnt Basque Cheesecake • 10

Sponge Cake • 10



“What I like to drink most is wine that belongs to others.”

DIOGENES

