

## LUNCH

Seasonal Soup	6,95
Pasta shells with green pea pesto, ricotta, asparagus, lemon, toasted almonds, and parmesan	16,95
Chicken salad with watermelon, kale, basil, fennel, cucumber, feta, and herbed yogurt	17,95
Nordic shrimp roll on brioche with lemon mayonnaise and celeriac-green apple remoulade	15,95
Pumpernickel panini with pulled pork, sweet potatoes, bacon, and Ile-aux-grues cheddar cheese	14,95
Ungava Gin Salmon Gravlax grapefruit, cucumber, honey-sour cream	20,95
Sour strawberry and lime salmon tartare with iceberg lettuce, cucumber, edamame, red cabbage, beets and curry-ginger vinaigrette	21,95
Seared wasabi steak, crispy fried onions and Brussels sprout, green bean and corn salad	18,95

PLATTERS TO SHARE  
FOR 2 PEOPLE

## CHARCUTERIE

Cured meats from Pork Shop, served with nuts and seasonal accompaniments	24
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## CHEESE

Artisanal cheeses served with nuts and seasonal accompaniments	24
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## KIDS' MENU

Half portion	7
Grilled Cheese	7

PLEASE INFORM US ABOUT ANY FOOD ALLERGIES //  
ASK ABOUT OUR GLUTEN-FREE OPTIONS //BREAD WILL BE SERVED UPON REQUEST //  
ALL ITEMS MAY HAVE COME INTO CONTACT WITH NUTS