

STARTERS

RAW OYSTERS

Chef's Market Selection
Tequila Ginger Cocktail Sauce
Black Pepper Mignonette
Half Dozen *market price*

CHEESE PLATE

Selection of Artisanal Cheese
House Made Pickles, Grain Mustard
Red Grapes, Grilled Baguette 15

PORK SPARERIBS

Mongolian BBQ Sauce 8

SLOW ROASTED LOLLIPOP CHICKEN

New Mexican Red Chili Sauce
Cilantro Avocado Dip 9

CHARCUTERIE PLATE

Prosciutto, Sopressata, Rosette de Lyon
House Sweet Pickles, Grilled Baguette 12

PRINCE EDWARD ISLAND MUSSELS

South Hampton Double White, Garlic, Cilantro
Orange Peel, Chili de Arbol 11

BUTTERMILK FRIED CHICKEN PICK UP STICKS

Chipotle Aioli 5

CLAMS "CASINO"

GRILLED FLATBREAD
Applewood Smoked Bacon 12

DUCK FAT FRIES

BUCKET

Roasted Garlic Aioli, Truffle Sea Salt 7

POUTINE

Duck Fat Fries, Duck Confit
Gruyere Cheese, Duck Gravy
2-3 guests 8
4-6 guests 12

SOUPS

SIERRA NEVADA PORTER ONION SOUP

Fontina, Gruyere 6

SOUP OF THE DAY

market price

LILLIPUTIANS

CORNMEAL FRIED OYSTERS

Chipotle Aioli 10

ASPARAGUS FRIES

Red Pepper Remoullade 5

GRAND MARNIER

CHICKEN LIVER PATE

Challah Toast, Apricot & Ginger Chutney 7

CRISPY SMOKED CHEDDAR PIEROGI

Vidalia Onions, Brown Butter
Caramelized Apples 4

ESPRESSO RUBBED PORK BELLY

Anson Mill Farms White Cheddar Grits
Gonzo Porter Jus 7

SALADS

CAESAR SALAD

Sweet Gem Lettuce

Roasted Garlic & Parmesan Dressing 8
With Smoked Paprika Shrimp 13

GRILLED APPLE SALAD

Gorgonzola, Celeriac, Walnut Vinaigrette 6

ROASTED BEET SALAD

Raspberry Vinaigrette, Spiced Pecans
Humboldt Fog Goat Cheese 8

ENTRÉE SALADS

WARM FRISEE & SPINACH SALAD

Smoked Duck Confit, Bacon, Blue Cheese
Poached Egg, Dijon Vinaigrette 11

GRILLED LAMB STEAK SALAD

Balsamic Cherry Vinaigrette
Baby Arugula, Crispy Pancetta
Point Reyes Blue Cheese 19

COBB SALAD

Bacon, Blue Cheese, Hard Boiled Egg
Avocado, Tomatoes, Balsamic Vinaigrette 9
With Roasted Chicken 12
With New Bay Shrimp 15

GRILLED PORK TENDERLOIN & GRILLED APPLE SALAD

Gorgonzola, Celeriac, Walnut Vinaigrette
14

BURGERS

VICTORIA PUB BLACK ANGUS BURGER

Brioche Roll, Aioli, House Pickles
Lettuce, Tomato, Smoked Paprika Fries
10

Blue Cheese, Smoked Cheddar, Maple Smoked Bacon
Add \$1ea

"MUSHROOM & SWISS"

SNAKE RIVER FARMS KOBE BURGER

Gruyere Cheese, Caramelized Onions, Mushrooms
House Pickles, Lettuce, Tomato, Aioli
Smoked Paprika Fries 13
With Truffle Cheese 15

SANDWICHES

LEMON BASIL JUMBO LUMP

CRAB CAKE SANDWICH

Tomato, Basil Aioli, Sweet Gem Lettuce
17

LOBSTER GRILLED CHEESE

Brie Fondue, Maine Lobster
15

AMERICAN DIP

Creekstone Farms Angus Rib Eye
Vermont Cheddar, Horseradish Sauce
Caramelized Onions, Porter Beef Jus
15

CUBAN PANINI

Pulled Pork, Mango Salsa
Black Forest Ham, Gruyere
10

BAUGHER'S FARM APPLE

GRILLED CHEESE

Walnut Marinated Grilled Apples, Fiscalini Cheddar
8

ALL SANDWICHES COME WITH CHOICE OF ONE SIDE:

JALAPEÑO CHIPS

FRESH FRUIT

HAND CUT FRIES

BABY SPINACH SALAD, MAPLE BALSAMIC VINAIGRETTE

Add \$2 for DUCK FAT FRIES

ENTRÉES

HORSERADISH ENCRUSTED SEA BASS

Celeriac Puree, Wilted Spinach,
Jumbo Lump Crab Mustard Butter
29

POMEGRANATE HONEY MUSTARD GLAZED ROASTED ½ CORNISH GAME HEN

Fennel Sausage, Sage & Walnut Stuffing
French Beans
12

DUO OF BEEF

Burgundy Braised Beef Short Rib, Grilled Petite Filet
Cheddar Potato Gratin, Broccolini
18

VICTORIA FISH & CHIPS

Allagash White Beer Battered Cod
Crab Remoullade
15

MADEIRA PASTA

Thyme, Roasted Mushrooms
12
With Roasted Chicken
16

ROASTED DUCK BREAST

Sweet Potato, Corn & Andouille Sausage Hash
Bourbon & Sage Glace
22

STRAUSS FARMS FREE RANGE

16oz VEAL CHOP

Gorgonzola Stuffing, Baby Carrots,
Mashed Potatoes, Roasted Pear & Ginger Glace
26

LEMON BASIL

JUMBO LUMP CRAB CAKE

Tomato, Sweet Corn Mustard Sauce
18

PORK WELLINGTON

Portabella Mushroom,
Apricot & Ginger Chutney
Haricot Vert, Mustard Jus
18

Please Note This Dish Requires Longer Cooking Time