



# Tapas

<b>Whiskey BBQ Ribs</b> House coleslaw	– 19
<b>Deluxe Tostadas</b> Goat cheese mousseline with dill and cillantro, grilled pineapple, seared salmon, fried onions	– 22
<b>Seared Black Pudding</b> Pear compote, mini blinis, port sauce	– 16
<b>Gnocchi</b> Goat cheese and beet cream, toasted pumpkin seeds	– 15
<b>Sliced Chimichurri Steak</b> Garlic, parmesan, fleur de sel	– 27
<b>Honeyed Beet Cubes</b> Feta dip, pistachios, fresh dill	– 18
<b>Warm Cauliflower &amp; Seared Halloumi Salad</b> Butter-roasted almonds, honey curry sauce	– 19
<b>Seasonal Vegetable Sauté</b>	– 12
<b>Fries</b> – 8   <b>Pimped</b> - parmesan + black pepper	– 11

<b>Mac n Cheese "Pig Tail"</b> With regional cheeses and pancetta	– 18
<b>Burrata</b> Confit peaches and tomatoes, roasted pistachios, and balsamic reduction	– 26
<b>Fried Pickles (7)</b> Coaticook amber beer dip	– 14
<b>Crispy Duck &amp; Candied Fruit Rolls (3)</b> Citrus sauce → <i>Extra roll</i> + 6	– 18
<b>Sesame &amp; Ginger Tuna Tataki</b> Fennel and celeriac remoulade	– 22
<b>Duck Drumsticks (3)</b> Fig and orange dip	– 18
<b>Fried Calamari</b> Spicy mayo	– 16
<b>Beer-Battered Onion Rings</b> Coaticook amber beer dip	– 14
<b>Asian-style Shrimp (6)</b> Sweet and spicy marinade on root vegetable mousseline	– 17
<b>Cæsar-style Brussels Sprouts</b>	– 16

# Main Courses

<b>Braised Lamb Shank</b> Red wine meat jus	– 32
<b>Grilled Filet Mignon 6 oz</b> Choice of sauce	– 52
<b>Beef Cheek "Candy"</b> Port and thyme	– 36
<b>Icelandic Black Cod 6 oz</b> Vanilla and ginger cream	– 36
<b>Grilled Salmon</b> Choice of sauce	– 26
<b>Gnocchi or "Pig Tail" Pasta with sautéed vegetables &amp; seared halloumi</b> Grilled pepper coulis and tomato pesto	– 26
<b>Grilled Beef Flank Steak 8 oz</b> Choice of sauce	– 34
<b>Grilled New York Strip 12 oz</b> Choice of sauce	– 49

Includes seasonal vegetables  
+ 1 choice of *Side dish*

## Sides

- Fries • House Salad • Mac n cheese + 6
- Onion Rings • Pimped Fries + 3
- Root Vegetable Mousseline

## Sauce Options

- Chimichurri
- Pepper
- Port
- Cowboy Butter
- Old-fashioned Mustard and Honey Cream

## Add-ons

- Sautéed Mushrooms – 8
- Asian style shrimps (6) – 15
- Halloumi – 8
- Extra Burrata fleur de sel – 19



# Boards

## Traditional

35

### Cheese & charcuteries

Cheese duo, charcuterie duo, pickels, olives, croutons, chutney

## Discovery

65

Crispy duck rolls (3), fried green beans, Whisky BBQ Ribs, mac n cheese, onion rings, olives

## Signature Confesse

75

Burrata with confit peaches and tomatoes, fried calamari, grilled sausages, chimichurri steak, fried pickels, olives, croutons, focaccia, chutney

### Build your own

Choose 3 *Essentials* + 3 *Temptations* + croutons

65

#### Essentials

- Grilled sausages
- Whisky BBQ Ribs
- Crispy duck rolls (2)
- Fried calamari
- Asian-style shrimps (6)
- Charcuterie duo
- Cheese duo

#### Temptations

- Warm olives
- Onion rings
- Sweet pickels
- Fried pickels
- Fries
- Fried green beans

*Treat yourself!*

#### ADD-ONS

one *Essential* for 9\$  
one *Temptation* for 6\$

# Desserts

### S'mores Board

2 people – 15 | 4 people – 25

Extra churro + 4

### Cheese Board

Trio of cheeses, croutons and chutney

2 people – 15 | 4 people – 25

### Churros

– 11

Caramel or chocolate sauce

### Dessert Board - to share

– 35

Churros, waffle, carrot cake, cheesecake

### Signé Comme Chez Soi

#### Waffle

– 11

Coaticook vanilla ice cream and salted caramel sauce

#### Carrot Cake

– 10

#### Salted Caramel Cheesecake

– 10