

Snacks

Fresh East-Coast Oysters

6/25-12/50

Shallot Mignonette, Horseradish, Lemon

Hand-Cut Beef Tartar

26

Egg Yolk, Redstone Pickles, Potato Chips

Charred Shishito Peppers

18

Cumin, Yogurt, Lemon

Non-GMO Edamame

14

Cold-Pressed Canola Oil, Sea Salt

Dressed Ontario Burrata

24

Sweet & Sour Beets, Pickled Red Onion, Tarragon, Grilled Sourdough

Appetizers

Sweet Corn Soup

18

Roasted Red Pepper, Bocconcini, Basil

Butter Lettuce Salad

23

Late Season Radish, Shaved Fennel, Herb Breadcrumbs, Buttermilk Dressing

Roasted Beetroot Salad

24

Hazelnut & Rye Crumble, Cured Salmon, Red Onion, Horseradish, Dill

Charred Mediterranean Octopus

25

Roasted Tomato Dressing, Grilled Bread, Salsa Verde

Main Courses

Pan-Roasted Half Chicken

40

New Potato, Sweet Corn, Smoked Shallots, Pickled Red Onion, Black Pepper Jus

Dry-Aged Steak Frites

47

8oz Striploin, Café de Paris Butter, Hand-Cut Fries, Baby Greens

Roasted Mushroom Cavatelli

36

Emerald Grasslands Butter, Parmesan, Arugula

Pan-Seared Rainbow Trout

38

Navy Bean, Smoked Ham Hock, Leek, Triple Crunch Mustard, Olive Oil

Cumbrae Beef Burger

29

Sesame Seed Bun, Double Smoked Bacon, Aged Cheddar, Smoked Paprika Ketchup, Garlic Aioli, Hand-Cut Fries

Butternut Squash Risotto

35

Red Chili, Cashew, Spring Onion, Black Garlic, Mint

Lunch Features 11:30-4:30

Margherita Pizza

19

Tomato, Fior de Latte, Basil

Meat Pizza

23

'Nduja, Soppresata, Pepperoni, Spicy Cacciatore, Mozzarella, Arugula

Cremini Mushroom & Blue Cheese Pizza

22

Confit Garlic, Blue Cheese, Rosemary Honey

Beer Battered Fish & Chips

27

Fogo Island Cod, Celeriac Remoulade, Tartar Sauce, Hand-Cut Fries

Dinner Features 5:00-8:00

Roasted Cumbrae's Ribeye For Two

150

Potato Dauphinoise, Roasted Mushrooms, Red Wine Jus

Pan-Roasted Sablefish

44

Steamed Clams, New Potato, Sweet Corn, Pink Peppercorn & Chardonnay Broth