## Snacks

*Sweden* **Jerky** $8
black pepper venison

*Germany* **Gretel's Pretzel** $6
house made pretzel, beer cheese, house made dijon

*Japan* **Jerky** $8
salmon teriyaki jerky

*Mexico* **Popcorn** $5
jalapeño, cheese, onion, cilantro, tomato flavor

*Korea* **Chicharrones** $5
korean chili spiced

## Charcuterie

*France* **Chicken Liver Rillette** $9
cranberry preserves, seasonal pickles, house made dijon, baguette

*France* **Foie Gras Torchon** $16
house made orange marmalade, seasonal pickles, baguette

*France* **Pâté de Campagne** $12
house made pancetta wrapped, house dijon, seasonal pickles, baguette

## Small Shared Plates

*Jamaica* **Octopus** $11
jerk marinated, crispy plantains, pomegranate, yam purée, kumquat, habanero citrus vinaigrette

*Turkey* **Winter Root Vegetables** $9
farro, butternut squash purée, beet and kale chips

*Spain* **Veggie Flatbread** $9
roasted piquillo sauce, manchego, crispy potatoes, garlic aioli, picholine olives

*Italy* **Duck Flatbread** $11
house made ricotta, charred fennel, duck chicharron, preserved lemon

*Thailand* **Sweetbreads** $12
spicy peanut butter sauce, roasted peanuts, thai chili, scallions

*Italy* **Gnocchi** $13
potato and squid ink, preserved lemon, whipped ricotta

*Vietnam* **Pho Salad** $9
mixed greens, mint, basil, cilantro, bean sprouts, shaved beef, jalapeño vinaigrette

*Mexico* **Pozole** $8
hominy, masa dumplings, mushrooms, cilantro, lime, jalapeño

## Large Shared Plates

*England* **Bangers And Mash** $15
house made banger sausage, mashed potatoes, stout gravy, seasonal pickles

*China* **Duck Confit** $16
crispy leg, honey shoyu glaze, endive, treviso, cabbage, cauliflower, maitake

*China* **Pig's Head** $36
braised and crispy 1/2 head, hoisin glazed, bao buns, seasonal pickles

*Iceland* **Thor's Arctic Char** $23
roasted beet purée, crispy potato, caraway cabbage, sea beans

*India* **Lamb Loin** $27
ash coated, vidalia onion purée, curry squash, pepitas, pickled radishes, mint

*USA* **Southern Fried Chicken** $15
buttermilk brined, crumpets, sriracha honey

*Executive Chef* **Roger Herring** *Chef de Cuisine* **Matt Cyr**

*Each month, we invite you to take a culinary journey to a different country.*

# Canadian Tour

Prix Fixe: $33

— *1* —

**Poutine, Eh?** $9
house fries, braised short rib,
brown gravy, curds

— *2* —

**Salmon** $25
smoked p.e.i. mussels, fingerling potato
and cippolini onion hash

— *3* —

**Maple Dessert** $7
maple syrup ice cream, chestnut cake,
maple and lingonberry sauce

*Adventurer by nature?*
*Ask your server about acquiring a Grand Tour Passport*
*so you can dine your way through the year and reap the rewards!*