

SMALL PLATES & SNACKS

Sweet Corn Saffron Soup with Roasted Red Peppers

Taste \$2 / \$6

Atlas Wings

Sweet & Sour Chili Sauce, Carrot,
Celery and Cilantro 6 or 12...\$7 /
\$13

Black Pepper Parmesan Pistachios...\$5

Pork Meatballs & Sunday Salad

Cucumbers, Tomato, Oregano
Herb Vinaigrette...\$6 / \$12

Warm Brie Roasted Garlic & Toast Points...\$8 / \$14

Charcuterie Platter...\$8 / \$16

ENTREES & SALADS

Filled Romaine Heart

Boiled egg, bacon, red onion
marmalade, avocado, Jidori chicken,
parmesan crisps, and black pepper
vinaigrette...\$8 / \$13

Roasted Beets / Braised Fennel

Fried goat cheese, micro salad,
truffle honey vinaigrette...
Half \$8 / \$13

Smoked White Fish Fry

Sweet truffle aioli, fennel slaw...
\$9 / \$15

Grilled Pear

Candied Walnuts, bleu cheese,
mache, baby romaine, fine herbs
(S.O.S. Balsamic)...\$8 / \$13

24HR Braised Lamb Shank

Served with Farmers Risotto... \$19

Belgian Wheat Jidori Chicken Breast

Seasonal Vegetables and Marble
Potatoes...\$15

FRESH DAILY PRINCE EDWARD ISLAND MUSSELS

SERVED WITH CRUSTY BREAD

TRADITIONAL

White wine, garlic, onion, parsley, cream

**\$8 HALF
\$14 FULL**

SAFFRON CORN

Marble potatoes, roasted red pepper, and
fine herbs

CARNIVORE

In-house Italian sausage, roasted tomato broth
and basil

STOUT

Bourbon, shallots, bacon and parsley

SANDWICHES & BURGERS

All sandwiches come with hand cut fries

Vegetarian Farmers Sandwich

Mushroom risotto stuffed squash bottom, braised fennel, tomato
jam...\$11

Stout Braised Beef

Apple fennel slaw and tomato aioli...\$12

Roasted Jidori Chicken Breast

Avocado, sweet chili reduction, micro salad...\$12

Shortrib Burger

Tomato Jam, crisp shallots, brie, micro salad, pretzel bun...\$14

Hand Formed Angus

Bleu Cheese, heirloom tomatoes, micro salad and shallots...\$12

PIZZA

Fresca

Heirloom tomatoes, in-house mozzarella, basil pesto...\$11

The Italian

Roasted sweet peppers, roasted tomato sauce, in-house
mozzarella, parmesan, in-house Italian sausage...\$13

Salad

Shaved parmesan, goat cheese, black pepper vinaigrette
salad, red onion marmalade...\$12

Mushroom

Seasonal fungi, brie, roasted garlic, fine herbs...\$13