Small Plates

Trio of Treats
muhammara, caponata, hummus, assorted grilled breads 10

Portabello Spring Rolls
snow peas, carrots, cabbage, fresh ginger, sesame & garlic 11

Chicken Liver Pâté
cranberry, olive, cherry chutney 12

Lobster Crepe
mushrooms, madeira wine 13

Calamari Fritto Misto
lightly fried squid, carrots, zuchinni, lemon sriracha aioli 13

Seared Day Boat Scallops
lemon, fresh herb beurre blanc 13

Roasted Bone Marrow Crostini
shallot, marrow duxelle 9

Cheeseboard
house made strawberry rhubarb jam, maple candied walnuts, assorted breads 15

Soups & Salads

Cheesy Baked Onion Soup 8

Chef's Daily Soup 8

House Salad
leaf lettuce, cucumber, carrot, pepita seeds, herb vinaigrette 8

Fig & Pistachio Salad
bruleed onions, figs, pistachios, basil sherry vinaigrette, feta croutons 11

Roasted Salmon Salad
pistachio citrus rub, asparagus, cucumbers, tomatoes, micro greens, rice wine sesame oil dressing 13

Two Beet Salad
roasted red & golden beets, chevre, baby arugula, marcona almonds, hazelnut vinaigrette 12

Sides

Roasted Cauliflower
cumin, coriander, chilli, almonds 7

Grilled Asparagus
pecorino cheese & preserved lemon 8

Creamy Potatoes & Chives 7

Dinner

Murray's Farm Roasted Chicken
toasted spice rub, ratatouille, leek & bacon mascarpone polenta 21

Seared East Coast Halibut
haricot vert, red bliss potato & fennel hash, cauliflower sauce 28

Duck Risotto
duck confit, maitaki mushrooms, carrots, scallions 24

Steak Frites
black angus sirloin, chimmichurri, pomme frites 26

Slow Roasted Pork Belly
honey glazed carrots, caramelized onions, roasted fingerling potatoes,rosemary 28

Seafood Mac & Cheese
lobster, scallops, shrimp, mascarpone cheese, fontina cheese 25

Bruleed Scallops & Raviolis
asparagus & sweet pea ravioli, honeyed ricotta cheese, parmesan, pea soubise, preserved lemon 23

Quiche
house salad 15

Seafood Crepes
shrimp, scallops, crab, plum tomato fennel sauce 16

Rue Fish & Chips
carrot & fennel slaw, homemade chips, house made tartar sauce 17
(also available gluten free)

Burger Deluxe
organic sirloin burger, roasted bone marrow pâté, cheddar, bacon, frites, brioche bun, house made pickles 19

Lamb Burger
curried apple chutney, feta cheese, grilled brioche bun 13

Spring Vegetable Paella
asparagus, mushrooms, leeks, fennel, artichokes, black rice 16 (gluten free)

Leaning Tower of Portobello
w/polenta, goat cheese, zucchini, red peppers, baby spinach 18
(gluten free)