



## Appetizers

### Filberg Salad - 14

Whipped feta, green beans, candied nuts, pickled shallots, tarragon vinaigrette.

### Tomato Tart - 16

Bocconcini di bufala, apple cider gastrique, farm greens.

### Baked Oysters - 16

Café de Paris butter, fried crumbs, farm greens.

### Salmon Cake (2oz) - 18

Lemon, tarragon aioli, farm greens.

### Steamed Clams - 20

White wine, fennel, herbs, grilled bread.

## Mains

### Vegetarian - 21

Chef's creation, ask your server for details.

### Fresh Pasta - 22

Tomatoes, garlic, chillies, Grana Padano, basil.

### Crispy Seared Chicken - 26

Farro, fermented carrots, cucumbers, tomatoes, caramelized yogurt, za'atar, farm vegetables.

### Seared Halibut (4oz) - 34

Fresh Bay & lemon-thyme consommé, crispy panisse, farm vegetables.

### Kids - 13

Chicken, steamed vegetables.

### Soup & Bread - 10

Ever-changing soup, seared bread.

## Desserts

### Blue Spruce Ice cream - 6

Ever-changing flavour, seasonal berries.

### Chef's Rotating dessert - 7

Weekly creation.

Coffee - 4

Medium Roast

Tea - 4

Assorted Flavours

Power Cookie - 4

Chocolate, seeds, oats, coconut

Almond Tahini Bar - 4

Puffed Rice, coconut, raisins