

SEAFOOD

- east coast oysters** 23/43
red plum mignonette, house hot sauce
- shrimp cocktail** 24
8 black tiger shrimp, fanny craddock sauce, spicy cocktail sauce
- scallop crudo** 17
melon, pickled apple, marcona almonds, chili-citrus vinaigrette
- victoria's seafood platter** 100
east coast oysters, snow crab cluster, chilled shrimp, marinated mussels, accoutrements
- kaluga caviar** 99
30 grams, crème fraîche, potato chips

ON BREAD

- heirloom tomato toastie** 17
fried cheese curd, piperade, basil
- little mac burger** 18
martin's potato bun, russian dressing, american cheddar, iceberg, pickles
- atlantic cod sandwich** 20
tartar sauce, shredded lettuce, chili cucumber, american cheddar
- nathan's famous hot dog** 8
chicago-style relish, ketchup, mustard
OR
jalapeño slaw, celery salt

SMALL PLATES

- mushroom croquettes** 9
avonlea white cheddar, rosemary aioli
- endive & castelvetroano olives** 17
winter citrus, candied hazelnuts, mint
- poplar bluff beets** 18
umeboshi vinaigrette, feta, sunflower seed, watercress
- alberta beef tartare** 22
roasted cheddar cream, shallot, horseradish
- stracciatella & grilled radicchio** 21
honeycrisp apple, praline vinaigrette, croutons
- charred cabbage** 17
shaved mimolette, jalapeño salad cream

SIDES

- warm cerignola olives** 11
ancho chili, oregano
- skinny fries** 8
garlic aioli
- crispy potato hashbrown** 9
kennebec potatoes, parmesan, truffle dip
- roasted mini peppers** 9
calabrian chili vinaigrette, fried garlic
- grilled broccolini and cheese** 11
roasted garlic vinaigrette, puffed buckwheat
- bibb lettuce salad** 14
buttermilk vinaigrette, crispy shallots, fresh herbs

LARGE PLATES

- ricotta cavatelli** 30
morel mushroom, bacon, rosemary, poached egg
- half chicken schnitzel** 42
sourdough crust, mushroom cream, dijonnaise
- west coast sockeye salmon** 45
fondant potato, buttermilk, swiss chard, dill
- slow roasted duck legs** 51
potato & rutabaga purée, eggplant, jus gras
- steak frites** 59
striploin, roasted garlic jus, skinny fries, aioli

SWEETS

- soft serve sundae** 13
sweet clover, toasted oats, honey caramel
- warm maple cake** 13
poached prunes, brown sugar cream
- crispy chocolate profiterole** 13
made by marcus vanilla ice cream, nutella

PIGEON HOLE

ALLERGIES? PLEASE LET YOUR SERVER KNOW.
A TAXABLE GRATUITY OF 18% WILL BE ADDED TO
PARTIES OF 6 OR MORE