

**SMALL PLATES + SHARES**

**FLATBREAD | 24**

Two Year Cured Prosciutto | Fresh Pears | Herbed Cream Cheese | Mozzarella | Torn Herbs | Cherry Gastrique

**PORK BELLY | 17**

Spiced Maple | Apple Mustard Sauce (GF)

**SQUID | 20**

Lightly Dusted | San Marzano Sauce | Fresno Peppers | Shallot Aioli (GF)

**KENTUCKY FRIED MAITAKE TACOS | 20**

Guacamole | Pickled Carrots (GF, Vegan)

**PEROGIES | 17**

Potato & Parsnip | Boursin | Sweet Melted Onions | Horseradish Crema

**GRAVLAX | 20**

Beetroot Cured Wild Salmon | House Seed Crackers | Horseradish Crema | Radish | Crispy Capers | Fresh Dill (GF)

**LAMB LOLLIPOPS | 26**

Fresh Herb Puree | Spicy Tomato Sauce (GF)

**SOUP + SALAD**

**CHEFS MARKET SOUP + BISCUIT | 11**

Chef's Seasonally Inspired Soup | House-Baked Buttermilk Biscuit

**SWEET CORN SOUP | 12**

Tajin Charred Corn | Smoked Guda | Chamoy | Tortilla Ribbons

**BABY GEM CAESAR SALAD | 18**

Roasted Garlic Vinaigrette | Focaccia Crouton | Crispy Anchovies | Reggiano | Bacon Lardons

**ACORN HARVEST SALAD | 19**

Maple Spiced Acorn Squash | Organic Greens | Shredded Brussels | Fennel | Radish | Pomegranate | Bacon Shallot Vinaigrette | Horseradish Crema

**PANZANELLA SALAD | 19**

Fresh Tomatoes | Baby Spinach | Fresh Herbs | Black Rice | Olive Tapenade | Julienne Shallots | Toasted Focaccia | Radish Sprouts | House Vinaigrette (Vegan)

**SALAD ENHANCEMENTS**

*Grilled or Blackened Chicken | 11*

*Crispy Tofu | 6*

*Garlic Sautéed Prawns | 14*

*Baked Salmon | 17*

(GF) Gluten Friendly (V) Vegan (Veg) Vegetarian (N) Contains Nuts

**BOWLS + CASUAL**

**WELLNESS BOWL | 23**

Black Rice | Quinoa | Braised Chard | Roasted Beets | Radish | Spiced Chickpeas | Avocado | Romesco (GF, Vegan, N)

*Grilled or Blackened Chicken | 11*

*Garlic Sautéed Prawns | 14*

*Crispy Tofu | 6*

*Baked Salmon | 17*

*Grilled Flat Iron Steak | 16*

**GRILLED SALMON NIÇOISE | 30**

Roasted Yams | Green Beans | Niçoise Olives | Chopped Egg | Organic Greens | Gem Tomatoes | Capers

**TIGER PRAWNS | 34**

Coconut Basmati Rice | Red Coconut Curry | Edamame | Chard | Red Onions | Peppers | Pickled Carrots | Charred Lime | Everything Seasoning

**FISH + CHIPS | 22**

Panko Breaded Sole | Creamy Slaw | Tartar Sauce | Fresh Lemon

**HANDHELDS**

Served with choice, house-fries, fresh greens, or daily soup creation. Substitute with crispy onion rings with shallot aioli | 5

**CRB BURGER | 27**

Fresh 63 Acres Farms Beef | Spicy Maple Pork Belly | Crispy Onion Stack | Aged Cheddar | Roasted Shallot Aioli | Tomato | Lettuce | Artisan Burger Roll | Kitchen Pickle.

*Substitute Lettuce Bun or GF Bun | 3*

*Add Bacon or Fried Egg | 3 each*

**CHICKEN CUTLET CAESAR CIABATTA | 26**

Panko Breaded | Garlic Emulsion | Gem Lettuce | Crispy Bacon

**HOUSE MADE DESSERTS**

**CINNAMON SPICED BANANA CAKE | 14**

Toffee Sauce | Devonshire Cream

**WHITE CHOCOLATE CRÈME BRÛLÉE | 14**

Devonshire Cream (GF)

**PRALINE ICE CREAM | 13**

Honey Roasted Figs

**VANILLA ICE CREAM | 13**

Vanilla Bean (GF)

Affogato Shot | 3

**HOUSE MADE SORBETS | 13**

Assorted Selections

**MACARONS | 13**

Hand-Made Locally (3) (N)

**CORDO SPECIALTIES**

**OYSTER FRIDAY/SATURDAY**

4 pm.  
Limited quantity.

**SATURDAY ROAST NIGHT**

10 oz AAA-Canadian with  
Yorkshire pudding.  
Limited quantity.

**SATURDAY & SUNDAY BRUNCH**

Every Saturday and Sunday  
From 10 am until 2 pm

