



MAINS

TO BEGIN

- FRENCH ONION SOUP 16**
Melted Gruyere + Emmental
cheeses + baguette
- CHEESE BREAD 22-**
Cheesy croissant twists, warm brie
+ shallot marmalade fondue
- CAESAR SALAD 20-**
Maple bacon, parmesan crisps
Add Chicken \$10, Salmon \$12, Steak \$14
- BEEF SALAD 22-**
Roasted beets, persimmons
whipped goat cheese, pistachios,
frisee + citrus vinaigrette
Add Chicken \$10, Salmon \$12, Steak \$14
- BURRATA 26-**
Warm blistered cherry tomatoes,
olives, confit garlic, balsamic
pearls + reduction, grilled focaccia
- CROSTONE 21-**
Grilled sourdough, herb roasted
field mushrooms, goat cheese +
balsamic reduction
- CRAB CAKES 27-**
Apple fennel slaw, spicy lemon
remoulade
- FRITTO MISTO 27-**
Calamari, shrimp, cauliflower,
Delicata squash, lemon + spicy
aioli GF
- KOREAN CAULIFLOWER 24-**
Gochujang, crushed cashews
bean sprouts, cilantro GF DF
- MUSSELS PROVENCAL 26-**
Tomatoes, shallots, garlic, herbs,
white wine + grilled focaccia

COBB SALAD 23-
Grilled chicken, maple bacon,
hen's egg, cucumbers, tomatoes,
avocado, pickled onions,
gorgonzola, house vinaigrette GF

OMELETTE 22-
Fluffy eggs + Boursin cheese sour
cream + onion potato crumb.
Market salad or French fries GF

TAGLIATELLE 30-
Wild boar ragu + shaved
Manchego cheese

RAVIOLI 30-
Spinach + ricotta, pesto rose sauce

STEAK FRITES 34-
6oz. Flat iron, café de Paris butter,
bordelaise +truffle parmesan frites
GF

CHICKEN PARM 28-
Panko crusted chicken cutlet,
tomato sauce, parmesan,
mozzarella, basil + roasted
parmesan fingerling potatoes

SALMON 36-
Blistered cherry tomatoes,
lemony butter beans, swiss chard
+ basil vinaigrette

STEAK + GRAIN BOWL 34-
Marinated 6oz flank, farro, pico de
gallo, black beans, pickled onions,
avocado, cucumbers, jalapeno
lime crema + cilantro
Sub grilled chicken, salmon or tofu katsu
Sub Blackened shrimp \$2.50

TOFU KATSU 22-
Ginger marinated coconut crusted,
coconut curry broth, bok choy +
Jasmine rice *vegan GF

SANDWICHES

*Following Served with herbed
French fries or Market salad
(Caesar or Truffle parm fries \$2.50)*

RUST BURGER 28-
Bison & boar, double smoked
bacon, shallot marmalade, brie,
roasted garlic aioli + arugula

JERK CHICKEN CLUBHOUSE 20-
Chicken, bacon, tomato, lettuce,
garlic aioli, mango jalapeno relish
on Focaccia

FOCACCIA SANDWICH 22-
Prosciutto, burrata, tomatoes,
olive relish, arugula, parmesan
aioli + sweet balsamic

PRIME RIB 34-
Shaved prime rib, shallot
marmalade, Swiss cheese,
horseradish aioli + Jus

MORTADELLA SANDWICH 22-
Mortadella, pistachio pesto,
taleggio cheese, garlic aioli +
pickled fennel on focaccia

BEER BATTERED COD 25-
Nashville hot, tartar, cheddar
cheese, pickles, lettuce + tomato

CROQUE MONSIEUR 22-
Sourdough, ham, gruyere +
mornay

CROQUE MADAME Add 2 sunny
side up eggs **24-**

We proudly work closely with our suppliers to source fresh and wherever possible local ingredients, including sustainable seafood