



### **Noble Salad 14**

Baby greens, bell pepper, cucumbers & red onion tossed in a maple dijon vinaigrette with fresh blueberries.

### **Grilled Peach Burrata 18**

Grilled peaches, burrata, blistered cherry tomatoes, baby greens, torn basil, mint with lemon thyme vinaigrette & grilled baguette.

### **Beef Carpaccio 20**

Thin sliced tenderloin, shaved parmesan, fried capers & lemon truffle oil.

### **Smoked Salmon & Potato Latkes 14**

Ovenhead smoked salmon, capers, red onions, dill sour cream drizzle.

### **Pan Seared Scallops 16**

Maritime scallops, spicy peach salsa.

### **Crab Cakes 18**

Northern New Brunswick crab, caper dill aioli.

### **Beet Goat Cheese Salad 16**

Bantry Bay Farm beets, goat cheese, basil oil, toasted walnuts & blueberries

### **Acadian Tourtiere 15**

Noble greens, carmelized onions, red pepper jam



### **Carne Asada 22**

Cast Iron seared flank steak, Pico de Gallo, spicy roasted sweet potatoes.

### **Pan Fried Haddock 21**

Pan Fried Haddock, PEI mashed potatoes, sprouting broccoli, herb butter sauce dill & lemon.

### **Prosciutto Wrapped Chicken 26**

Prosciutto wrapped, brie & spinach stuffed chicken thighs, potato cheese gnocchi, tomato, basil cream sauce.

### **Seared Jumbo Garlic Shrimp 26**

Thai peanut rice noodles, stir fried vegetables, spicy coconut peanut sauce, cilantro.

### **Roasted Seasonal Vegetables 19**

A medley of fresh roasted vegetables with whipped citrus feta.

### **TREV TREV Pork Ribs 26**

Smoked ribs with a spicy whiskey BBQ sauce, street corn & smashed potato salad

### **House Made Gelato & Sorbet 12**

#### **Brownie meets Espresso**

Espresso gelato, chocolate ganache, house made brownies.

#### **La Fontaine**

Vanilla bean gelato, warm raspberry coulis.

#### **Sorbet Trio**

Grapefruit, Lemon & Lime, shortbread, together at last.

