

THE trilby

to snack.

mediterranean olives / \$5
local radishes *with anchoïade* / \$6
blue point oysters
with red wine mignonette / \$3 ea.
buffalo mozzarella
with roasted tomato crostini / \$7

6 minute egg on toast
spinach, anchovy / \$6
selection of cured imported meats / \$18
selection of cheeses
with homemade chutneys / \$18

smaller plates.

cauliflower soup *with floret crisps* / \$8
warm artichoke dip *with country toast* / \$10
tuna and avocado crudo *with gaufrettes* / \$13
roasted beet and watercress salad *with french feta and walnuts* / \$11
arugula salad *with radicchio, parmesan and sherry vinaigrette* / \$8
pork and pistachio terrine / \$10
razor clams “a la plancha” *with bacon* / \$12
mini short rib sandwiches *with napa slaw* / \$11
burrata gnocchi *with cherry tomatoes* / \$13/19
steak tartare *with quail egg and toast* / \$12

larger plates.

steamed prince edward island mussels *and fries* / \$16
atlantic cod *with artichokes and wild mushrooms* / \$24
scottish salmon *with steamed asparagus and lemon vinaigrette* / \$23
the trilby burger *with vermont cheddar, special sauce and fries* / \$15
roasted organic chicken *with truffle-smashed potatoes and brussels* / \$21
bar steak *with sautéed pea shoots, fries and béarnaise* / \$22
braised lamb shank *root vegetable puree, carrots* / \$26

on the side.

truffle-smashed potatoes / \$7
roasted brussels sprouts / \$6
sautéed spinach / \$6
root vegetable puree / \$7
fries / \$6

dessert.

trilby ice cream float / \$10
carrot cake with cream cheese frosting / \$8
warm apple crumble with caramel ice cream / \$8
classic creme brulee / \$8
gianduja pot de creme / \$8
profiteroles with warm chocolate sauce / \$8