



DINNER MENU

SHARE

FRESHLY SHUCKED OYSTERS MP
mignonette, lemon, horseradish

STEAK TARTARE 19
smoked egg yolk, mushroom aioli, sourdough

CHICKEN LIVER PARFAIT 19
fig molasses, hazelnut, grilled sourdough

CHICKPEA FALAFEL 16
spiced yogurt, house pickles, dill

LOBSTER CHITARRA 28
butter poached nova scotia lobster, hand made pasta

CRISPY CHICKEN 17
tabasco honey butter, pickles

TUNA CRUDO 20
grapefruit chili emulsion, jalapeno, olives

VEGETABLES

CELERY ROOT PAVÉ 16
onion soubise, gruyere cheese

BEETS & BURRATA 24
marinated beets, poached pears, fried brioche, pistachio

BLOOMIN' ENOKI MUSHROOMS 19
nashville aioli

ROASTED PARSNIP 16
bacon vinaigrette, pickled cipollini onion, thyme

SQUASH TART 18
coconut vadouvan, red kuri squash, cashew

KALE SALAD 18 (add poached wild BC Salmon \$6)
cauliflower, seeds, roasted garlic vinaigrette, Grana

KENNENBEC FRITES 8
spicy ketchup, aioli

LARGE

STEAK TARTINE 30
bistro filet, cheesy garlic toast, frites

PEI STRIPLOIN 46
café de paris butter, 'baked potato' rosti

MOULES FRITES 26
'nduja soffritto, fennel, cider

SABLEFISH 37
potato, cipollini onion, smoked seaweed beurre blanc

SLOW COOKED PORK COLLAR 34
braised swiss chard, mustard spätzle, sauce charcutière

RISOTTO 28
sunchoke, sunflower seeds, smoked cheddar

GNOCCHI 28
meatball, sugo, basil

MAXINE'S BURGER 20
smash patty, american cheddar, burger sauce, frites
double patty 8 / add bacon 2

SWEET

FROZEN CRÈME BRULEE 10
quince, tonka bean, waffle crisp

ÉCLAIR 10
dulce de leche cream, dark chocolate, hazelnut

CHOCOLATE CHEESECAKE 12
dark chocolate fudge, white chocolate mousse

DRAFT BEER

Maxine's Lager 9 | Powell Beer 'Obscurum' Collab Hazy IPA 9
Strange Fellows 'Talisman' Pale Ale 9 | Driftwood Blackstone
Porter 9

COCKTAILS

THE PEAR ESSENTIALS 17
Knob Creek, Poire Williams Giffard, lemon juice, ginger-
anise syrup, walnut bitters

LONDON CALLING 15
vodka, Grand Marnier, Earl Grey syrup, lemon juice, egg white

BASIL GIN SOUR 13
Citadelle gin, lemon, basil syrup, celery bitters, egg white

NO THYME FOR THAT 16
Maker's Mark, Lillet, thyme syrup, lemon juice, celery bitters,
soda

SWEET SHADOW 16
Woodford Reserve, Vecchio amaro del Capo, maple syrup
walnut bitters, king cube

NOTTA MAI TAI 17
Basil Hyden, Averna, orgeat, lime juice

HIS DUDENESS 13
Absolut, Kahlua, oat milk, dalgona coffee

MAPLE COFFEE 12
Cabot Trail maple cream, coffee, whipped cream, maple sugar

WINE

SPARKLING

Pol Remy FR 11 | 41

Bailly Lapierre réserve Brut Crémant de Bourgogne FR 68

Drappier "Carte d'or" Brut Champagne FR 110

Jean Vesselle 'Œil de Perdrix' Brut Champagne FR 149

Doré 'Ludes' 1er cru Cuveé Rosé Champagne FR 160

Pierre Paillard 'Les Parcelles' Grand Cru Champagne FR 170

WHITE

Laurent Miquel **Grenache Blanc/Sauv.Blanc** FR 10 | 41

Foxly **Pinot Gris** BC 14 | 73

Orchidées **Sauvignon Blanc** Val de Loire FR 12 | 56

Trim Winery **Chardonnay** USA 12 | 56

Brunel de La Gardine **Viognier/ Roussanne** Rhône FR 12 | 56

Domaine des Hardières **Chenin Blanc** Anjou FR 84

Domaine Albert Bichot **Chardonnay** Petit Chablis FR 76

Mt. Boucherie 'Original Vines' **Sémillon** BC 67

P. Jolivet 'Attitude' **Sauvignon Blanc** Loire FR 73

Domaine de L'Aigle, **Chardonnay** Limoux FR 110

Collet & Fils **Chardonnay** Chablis 1er Cru "Les Forêts" FR 140

ROSÉ

Laurent Miquel **Syrah/Grenache** FR 10 | 41

Mission Hill Réserve **Pinot Noir/ Shiraz/ Merlot** BC 13 | 64

Domaine De La Bégude **Mourvèdre/Grenache** Bandol FR 85

Manon **Cinsault /Syrah/Grenache** Provence FR 150

RED

Laurent Miquel **Syrah/Grenache** FR 10 | 41

Meyer Family Vineyard **Pinot Noir** BC 13 | 62

Vallarino 'La Ladra' **Barbera d'Asti** IT 12 | 56

Sanguinhal, **Touringa Nacional** Lisboa PT 15 | 76

Le Vieux Pin 'Bartender's Blend' **Cab.Sauv/Merlot** BC 17 | 82

Angeline Vineyards **Cabernet Sauvignon** California US 14 | 73

Château du Hureau 'Tuffe' **Cab Fr.** Saumur-Champigny FR 73

Christophe Jolivet 1er cru La Roncière, Nuits-Saint-George 270

Domaine Pavelot 1er cru Aux Gravains Savigny-les-Beaunes 210

Domaine Michel Gros **Pinot Noir** Nuits Sait Georges FR 240

Domaine de la Tour Boisée **Syrah/Grenache** Minervois FR 50

Castello di Querceto **Sangiovese**, Chianti Classico IT 77

Beni de Batasiolo **Nebbiolo** Barbaresco DOCG IT 76

Clos de Tafall **Cab.Sauv. Grenache/Syrah** Priorat SP 78

Painted Rock **Merlot** BC 92

Silverback Vineyard **Sangiovese** Columbia Valley US 90

Tignanello, **sangiovese/Cab.Sauv.** Tuscany IT 350

Cordero di Montezemolo "Monfalletto" Barolo Piedmont IT 180

G.D. Vajra Bricco Delle Viole Barolo IT 240

Caymus **Cabernet Sauvignon** Napa US 240