

# FARE



## Opening Act

### AAA Prime Rib

Pomme puree, daily vegetable, Yorkshire pudding, jus, horseradish

8 oz- \$38

10 oz- \$45

### AAA Ribeye

Grilled AAA Ribeye, steak spice crust, peppercorn pan sauce, pomme puree, daily vegetable

12oz - \$55



### PEI Grass Fed Beef Tenderloin

Pomme puree, grilled asparagus, truffle sauce.

6 oz- \$58

8 oz- \$65

## Sides

Side Summer Salad   \$12

Side Fries \$8

With thyme gravy


JOIN US FOR

## Sunday Brunch!

9-2 PM

Scallops \$23

Smoked and glazed pork belly, seared scallops, honey garlic glaze, scallion salad, mustard greens

Korean Nacho Skillet  \$18

Crispy wonton nachos, BBQ glaze, gochujang, shredded cheese, chopped grilled vegetables, scallion, coriander

Add Korean BBQ Beef- \$6.50

Mussels and Shrimp \$22

Garlic cream, herbs, chorizo, grilled lemon, blistered tomato broccolini, focaccia.

Bread Board  \$12

Fried rosemary & thyme butter, honey, roasted garlic bulb, rustic bread

## Showcase

Fried Chicken  \$32

Roasted corn velouté, hot honey, braised greens, pickled cucumber, merguez sausage, micro seedlings.


Korean BBQ Duck  \$36

Sesame garlic broccolini, grilled scallion, bang bang sauce, kimchi fried rice, Korean BBQ Sauce

Summer Rigatoni Pasta \$33

Artichoke asparagus sauce, grilled chicken, shitake mushrooms, mascarpone, baby spinach, chorizo, hazelnut.

Make it vegetarian \$29

Asparagus and Black Garlic Risotto  \$29

Arborio, black garlic, parmesan, lemon, grilled asparagus tips, extra virgin olive oil, served with bread


Add Grilled Chicken \$8

Add Short Rib - \$17

Summer Salad   \$17

Red leaf lettuce, radicchio, butter lettuce, macerated strawberry, grilled peach, mojito lime vinaigrette, mint, thai basil.

Add Grilled Chicken \$8

Baby Gem Wedge Salad  \$20


Tahini ranch, Aleppo pepper, bacon lardon, dill, shawarma chicken

Bahn Mi Flat Bread \$19

Grilled vegetables, pickled carrot and pepper rings, coriander, daikon, Vietnamese chicken, lemon grass aioli, field cucumber - Make me a salad!

Beef Carpaccio \$22

AAA beef, ponzu aioli, grilled scallion, black and white sesame, olive oil, toasted bread.

Romesco Arctic Char  \$MP


Buttered spinach, romesco, grilled endive, vegetable tapenade

Braised Short Rib  \$44

18 hour sous vide, classic demi, horseradish cream, pomme puree, daily vegetable, chives

The Fare Burger \$24

Ground chuck, peppered Havarti, BBQ beer sauce, steak spice, candied bacon, black garlic aioli, gem lettuce, grilled onions, pickle, served with parm and herbed fries

Kung Pao Cauliflower Bowl  \$29

Kung Pao sauce, kimchi fried rice, bang bang sauce, sesame brittle, lime, scallion - Vegan

Gluten Free



Vegetarian- Ask your server for Vegan details.

