



TO SHARE

Cheeses from Québec — 24

Trio from the region

Classic Fries — 7

Homemade spicy mayonnaise

Charcuterie Plate - 23

Pork terrine, Prosciutto, dried Wagyu

Oysters — 26

Maritime oysters, cranberry granita, prosecco, green alder pepper

MAINS

Home Made Ricotta Cheese Gnocchi — 31

Celery purée, truffle, stracciatella

Catch of the Day — 33

Fregola, safran, mussel, celery, carrot

Hatley Salad — 29

Lettuce, caper, bacon, chicken, crouton, tartar sauce, cheese from La Station

Burrata — 30

Lettuce, kale, fresh and fried cauliflower, almond purée

Salmon Burger — 28

Breaded with sesame, cameline and mustard grains, tartar sauce, lettuce, tomato, fries or salad

Sterling Beef Burger — 29

Lettuce, tomato, bacon, cheddar, pickles, herb mayo, fries or salad

Sterling Beef Flank Steak — 35

Fries or salad, maître d'hôtel butter

APPETIZERS

Soup of the Day — 15

Crouton, herb oil

Beet Salad — 18

Goat cheese mousse, honey, pollen, goria powder

Endive Salad — 21

Elizabeth blue cheese, apple, pecan

Beef Tartare — 26

Cucumber, celery, radish, camelina seeds, black garlic balsamic vinegar gel

Abénaki Poutine — 19

Duck confit, Coaticook cheese curds, mushroom, birch syrup

DESSERTS

Sticky Date Pudding — 15

Caramel sauce, brandy, date chantilly

Milk Chocolate & Fir Cream Puff — 15

Fir ganache, caramelized pear, crumble pear sorbet

Brownie & Caramel — 15

Coated in chocolate & pecan shards, sweetgrass-infused whipped cream, pecan ice cream

Please be aware that a 2% optional administrative fee will automatically be applied to your bill, exclusively designated as a tip for the kitchen staff.