



# TABLE 17

## Shared Dishes

### Polenta

soft & creamy with slow cooked sugo,  
ask your server for details  
14.00

### Salumi Board

a selection of local artisanal cured  
meats  
15.00

### Hot Balls

Arancino - mushroom & Fontina stuffed  
risotto  
Goat cheese - w/ wildflower honey  
Arancino - spiced lamb stuffed risotto  
6.00/11.50

### Duck rilette

with house made pickles & country  
toast  
11.00

### Oysters

ask your server for today's variety  
2.75/piece (min. 4 pieces)

### Marinated Olives

4.00

## Sides

### Roasted Brussel Sprouts -

with bacon vinaigrette  
6.00

### Hunter's Mash -

fingerling potatoes  
fork mashed with duck fat & fresh  
thyme  
6.00

### Frites -

with lemony mayonnaise  
5.00

### Seasonal greens -

sautéed with olive oil  
& garlic  
4.00

## Dinner

### Appetizers

Potato & bacon Soup - crispy shallots, bacon lardons & quail's egg  
9.00

Arugula Salad - served with pistachios, heirloom beets, pickled shallots, pecorino and  
Champagne vinaigrette  
9.00

Burrata salad - fresh cream filled mozzarella from Ingersol Dairy with white anchovies, salsa  
verde & fresh greens in pickled onion vinaigrette  
12.00

17 Salad - freshly snipped organic greens with pine nuts, black currants & Piave  
8.00

Diver Scallops - roasted with fresh bay leaves, served with sauce béarnaise & guanciale  
16.00 / 24.00 (main course portion)

Beef Tartare - chopped tenderloin of Ontario beef with roasted beets & traditional garnishes  
15.00 ~ served with country toast  
21.00 ~ served with country toast, green salad & frites

### Mains

Steelhead trout - served over simmered fennel with heirloom radish & citrus salad, toasted  
bread crumbs with anchovy  
25.00

Beef Short Ribs - slowly braised with red wine & served with parsnip puree, confit cipollini and  
roasted root vegetables.  
25.00

Duck Confit - with slow cooked lentils du Puy, pickled carrots, and almond cream  
26.00

Cavatelli - house made ricotta & black truffle pasta with soffritto, brussel sprouts & hedgehog  
mushrooms  
18.00

Striped Bass - served over sweet onion puree & tartar garnish, with beer battered sweet  
dumpling squash and hen of the woods mushrooms  
26.00

Steak Frites - 8oz thick cut top sirloin  
21.00 (add sauce béarnaise or chimichurri \$2.00)