



lunch menu

NO MODIFICATIONS ALLOWED*

appetizers

deviled eggs 10

tarragon, tobiko, truffle

grilled garlic-bomb caesar 16

grilled romaine, grana padano egg, sourdough-rye croutons double smoked bacon sorry... no kissing tonight

blistered

shishito peppers 11

chili & lime salt

greek salad 11

crisp romaine, feta cherry tomatoes, kalamata olives mountain oregano vinaigrette

salmon tartare 15

xo sauce, shallots, quails egg taro root crisps & grilled sourdough-rye

strawberry & chèvre salad 13

shaved fennel, curly endive cucumber & pepitas strawberry basil vinaigrette

shareables

east coast oysters mp

ginger scallion mignonette house cocktail sauce fresh horseradish & lemon

ontario burrata 20

toasted pistachios & honey warm cardamom peaches prosciutto & balsamic grilled sourdough-rye organic olive oil smoked sea salt

coconut shrimp 16

toasted coconut & chili fish sauce

buttermilk fried truffled mushrooms 15

crispy oyster mushrooms gochujang truffle aioli

crispy calamari 19

fried capers tzatziki & lemon

salt spring island steamed mussels

1/2 lb 13 1 lb 22 tomatoes, white wine fresh herbs, garlic bread

warm blue crab & artichoke dip 16

fresh vegetables crispy shallots taro root crisps, grilled pita

maple sriracha chicken wings 17

served with carrots, celery & house ranch

protein salads

jerk chicken salad 21

spicy jerk marinated grilled chicken thigh strawberry & chèvre salad shaved fennel, curly endive cucumber & pepitas strawberry basil vinaigrette

atlantic salmon 24

soy-glazed pan seared salmon greek salad crisp romaine, feta cherry tomatoes, kalamata olives mountain oregano vinaigrette

sides

9 each

spring asparagus

hollandaise

crinkle cut coins

spicy ketchup

sweet potato fries

garlic aioli

tempura onion rings

chipotle aioli

diner classics

fish + chips 23

crispy beer battered fresh atlantic cod lemongrass tartar sauce bourbon curry gravy crinkle cut coins & coleslaw

banquet burger 23

1/2 lb aaa ontario beef smoked cheddar & bacon crinkle cut coins & coleslaw sesame seed potato bun

steak + eggs 28

grilled 8 oz. aaa ribeye two sunny-side eggs miso peppercorn cream sauce spring asparagus

hot turkey 22

braised ontario organic turkey bourbon curry gravy peas, thyme, preserved lemon open-faced egg-dipped challah

country breakfast 19

two sunny-side eggs bacon & sausages, baked beans gratin tomato, fresh fruit choice of: *sourdough-rye* or *challah* (vegan & vegetarian option available)

main plates

beer-brined

rotisserie chicken 25

cookstown confit purple potatoes sweet corn succotash hot sauce butter

seafood tagliatelle 28

bay scallops, black tiger shrimp salt spring island mussels saffron white wine cream heirloom cherry tomatoes parsley & sourdough gremolata

steak frites 27

grilled 8 oz. aaa striploin sweet potato frites chimichurri & truffle butter

mushroom tagliatelle 23

cremini & oyster mushrooms white wine porcini cream sauce parsley & grana padano

*FOR SEVERE ALLERGIES - WE TAKE SAFETY SERIOUSLY. PLEASE LET YOUR SERVER KNOW AS WE HAVE SELECT OFFERINGS AND STRICT PROTOCOLS AND ALLOW AN ADDITIONAL 15-20 MINUTES.

cocktails

13.5 each

watermelon mojito
bacardi superior rum
watermelon juice, fresh mint

spicy mango smash
cazadores reposado tequila
mango nectar, jalapeños, lime
smokey salt rim

gin delight
bombay sapphire gin
cucumber, house lemonade
soda, lychee

bizzy izzy highball
wisers deluxe whiskey
lustau dry sherry, pineapple
angostura

bourbon mule
four roses bourbon
ginger beer, lime

elderflower vesper martini
finlandia vodka, fillet
bombay sapphire gin
st-germain elderflower liqueur

cold brew martini
finlandia vodka, kahlua
cold brew extract

canned cocktails

7.5 each / 355ml / 5%

darling orange mimosa
darling grapefruit mimosa
french 75

wine

white

house white / trius pinot grigio '19 - ontario, canada
raimat albarino '20 - costers del segre, spain
antmoore sauvignon blanc '19 - marlborough, new zealand
coastal vines chardonnay '19 - california, usa

red

house red / trius merlot '19 - ontario, canada
six rows shiraz '19 - south eastern australia
septima malbec '19 - mendoza, argentina
anne de joyeuse pinot noir '19 - pays d'oc, france
scholar sarmenti primitivo critera '19 - puglia, italy
pablo claro cabernet sauvignon '19 - castilla, spain

orange

20,000 leguas '20 - castilla, spain

rosé

norte sur rosada '19 - la mancha, spain
chateau leoube '19 - cotes de provence, france

bubbly

codorniu cuvee rosé cava nv - penedes, spain
fattoria conca d'oro prosecco nv - veneto, italy

mimosas

all served with
prosecco
& fresh juice
orange 9
pineapple 10
passionfruit 11
guava 11

non-alcoholic
mimosas
available!

features

WINE-BEER HYBRIDS

burdock ERO V

35 each / 750ml bottle / 6.6%
notes of strawberry shortcake
and peaches & cream
radiates high-class shirley temple energy!

burdock BUMO!

40 each / 750ml bottle / 11.2%
a collaboration with pearl morisette
lambrusco-esque, a crunchy snack beer-wine,
perfect for starting/having/finishing a meal

on tap

5.5 / half pint 9 / full pint

left field 'ice cold beer'
4.5% / ale

rorschach 'truth serum'
6.5% / double dry-hopped ipa

rorschach 'normopathy'
4.9% / pilsner

burdock 'nula'
5.6% / dry-hopped sour

eastbound 'backpacker'
5.2% / blonde ale

storyteller
5% / lager

strongbow
5.3% / cider

passionfruit lemonade radler
5.2% / made with
eastbound backpacker

craft cans

burdock brewery 355ml

baby sour 7.25
3% / low abv sour
tastes like italian pomelo pop
grapefruit gatorade & white citrus

plumlee 7.5
6% / sour
notes of candied nectarine, plum sake
& peach cognac

apa 7
4.9% / american pale ale
crispy but not overly bitter & highly aromatic

riesling dipa 7.5
9% / double ipa
tastes like tart pineapple juice with caramel notes -
extra special limited release!

monday 7
3.2% / low abv saison
notes of lychee, pez & microbubbles

tuesday 7
5.3% / saison
aromas of spice, clove, fresh straw & pineapple!

april 7.5
3% / low abv stout
packed with a healthy dollop of nitrogen
tastes like chocolate & chestnuts roasting
on an open fire!!

non-alcoholic 8.5 each

spicy mango smash
mango nectar, jalapeños, lime
smokey salt rim

gin delight
cucumber, house lemonade
soda, lychee

**gruvi craft beverages
8 each**
bubbly rose / 275ml
dry-secco / 275ml

make it a mimosa! 10
choice of: orange, pineapple,
passionfruit or guava

gls btl

9.5 38

11.5 44

12.5 46

13.5 54

9.5 38

10.5 42

11.5 44

11.5 44

12.5 46

13.5 54

13.5 54

12.5 46

83

10.5 42

11.5 44