

FOR THOSE WITH SEVERE ALLERGIES

our restaurant and kitchen contains and uses all nuts, seafood, shellfish, soy, wheat, eggs & dairy products. if you are allergic to any of these - there is a high risk of cross-contamination and we would not advise. please, for your safety, if you have an anaphylactic allergy - you must have an epi-pen present.

SHELLFISH & SEAFOOD

autumn salad 14
arugula, roasted beets
grand marnier raisins
mountain oregano vinaigrette

brussels sprouts 11
hot sauce butter

mushroom tagliatelle 26
cremini, oyster & hon-shimeji mushrooms
white wine porcini cream sauce
parsley & grana padano

steak & broccolini 34
grilled 10 oz. aaa ribeye
grilled broccolini
pickled chillies
preserved lemon

CELIAC

brussels sprouts 11
hot sauce butter

autumn salad 14
arugula, roasted beets
grand marnier raisins
mountain oregano vinaigrette

smoked 12 oz. bone-in pork loin 32
brown butter sweet potato puree
sour cherries
broccolini

arctic char salad 26
arugula, roasted beets
grand marnier raisins
mountain oregano vinaigrette

albacore tuna salad 29
seared rare
romesco, tomatoes, basil, fried capers
toasted almonds, preserved lemon

steak & broccolini 34
grilled 10 oz. aaa ribeye
grilled broccolini
pickled chillies, preserved lemon

DAIRY

deviled eggs 14
tarragon, tobiko, truffle

butternut squash soup 15
maple, gremolata, chives

east coast oysters mp
ginger scallion mignonette
house cocktail sauce
fresh horseradish & lemon

albacore tuna salad 29
seared rare
romesco, tomatoes, basil, fried capers
toasted almonds, preserved lemon

steak & broccolini 34
grilled 10 oz. aaa ribeye
grilled broccolini
pickled chillies
preserved lemon

NUTS

brussels sprouts 11
hot sauce butter

asparagus 11
hollandaise

mushroom tagliatelle 26
cremini, oyster & hon-shimeji mushrooms
white wine porcini cream sauce
parsley & grana padano

steak + eggs 35
grilled 10 oz. aaa ribeye
two sunny-side organic duck eggs
miso peppercorn cream sauce
spring asparagus

rotisserie chicken 26
cookstown confit purple potatoes
sweet corn succotash
hot sauce butter

EGGS

APPETIZERS

brussels sprouts 11
hot sauce butter

autumn salad 14
arugula, roasted beets
grand marnier raisins
mountain oregano vinaigrette

east coast oysters mp
ginger scallion mignonette
house cocktail sauce
fresh horseradish & lemon

ENTREES

arctic char salad 26
arugula, roasted beets
grand marnier raisins
mountain oregano vinaigrette

rotisserie chicken 26
peruvian purple potatoes
sweet corn puree
hot sauce butter

smoked 10 oz. bone-in pork loin 32
brown butter sweet potato mash
sour cherries, broccolini

NIGHTSHADES

deviled eggs 14
tarragon, tobiko, truffle

ontario burrata 26
toasted pistachios & honey
warm port & balsamic prunes
grilled sourdough-rye
smoked sea salt

steak + eggs 35
grilled 10 oz. aaa ribeye
two sunny-side organic duck eggs
miso peppercorn cream sauce
spring asparagus

hot turkey 27
braised ontario organic turkey
bourbon curry gravy
peas, thyme, preserved lemon
open-faced egg-dipped challah
shaved burgundy truffles

mushroom tagliatelle 26
cremini, oyster & hon-shimeji mushrooms
white wine porcini cream sauce
parsley & grana padano

EXPECTANT MOTHERS

APPETIZERS

brussels sprouts 11
hot sauce butter

deviled eggs 14
tarragon, tobiko, truffle

autumn salad 14
arugula, roasted beets
grand marnier raisins
mountain oregano vinaigrette

east coast oysters mp
ginger scallion mignonette
house cocktail sauce
fresh horseradish & lemon

crispy cod goujons 16
atlantic cod breaded
in panko bread crumb
lemongrass aioli

coconut shrimp 17
toasted coconut
& chili fish sauce

buttermilk fried truffled mushrooms 15
crispy oyster mushrooms
gochujang aioli

ENTREES

arctic char salad 26
arugula, roasted beets
grand marnier raisins
mountain oregano vinaigrette

rotisserie chicken 26
peruvian purple potatoes
sweet corn puree
hot sauce butter

steak frites 34
grilled 10 oz. aaa ribeye
sweet potato frites
garlic malt aioli

steak + eggs 35
grilled 10 oz. aaa ribeye
two sunny-side organic duck eggs
miso peppercorn cream sauce
spring asparagus

hot turkey 27
braised ontario organic turkey
bourbon curry gravy
peas, thyme, preserved lemon
open-faced egg-dipped challah
shaved burgundy truffles