



dinner 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 french toast challah

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

smoked 12 oz. bone-in pork loin 25

spinach purée
minted crème fraîche peas
triple crunch mustard

*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 morissette
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