

DINNER

NO MODIFICATIONS ALLOWED*

SMALL PLATES


deviled eggs 14
tarragon, trout roe, truffle

grilled caesar 16
grilled romaine, grana padano
egg, sourdough-rye croutons
double smoked bacon

crispy cod goujons 16
atlantic cod, panko
lemongrass aioli

seafood chowder 17
sweet corn & peas
mussels, shrimp & salmon
saffron, garlic toast

butternut squash soup 15 
maple, gremolata, chives


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


SHAREABLE PLATES

serves 2 or more

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

smoked trout dip 18
taro chips, pretzel crostini
pickled house vegetables
chimichurri

**buttermilk fried
oyster mushrooms 15** 
crispy oyster mushrooms

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

coconut shrimp 17
toasted coconut
& chili fish sauce

CLASSICS

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

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

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

**smoked
10 oz. bone-in pork loin 32**
brown butter sweet potato puree
kozliks triple crunch mustard
sour cherry compote

SEAFOOD

black cod 36
miso & sage brown butter
roasted beets, lentils du puy
brined salt spring island mussels
capers & lemon


pan seared arctic char 30
confit peruvian potatoes
smoked eggplant puree
vierge, broccolini

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

**salt spring island steamed mussels
1 lb 24**
fresh herbs, tomato concasse
white wine, challah knot

PASTA

spicy lamb ragu 32
tagliatelle
peas, grana padano
sourdough gremolata

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

BEEF

beef tartare 31
shallots, gherkins, xo sauce
kozliks triple crunch mustard
organic duck egg yolk
crinkle cut coins


beef bourguignon 32
cabernet-braised
duchess potatoes, bacon lardons
cremini mushrooms, crispy parsnips, thyme

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

banquet burger 26
1/2 lb aaa ontario beef
smoked cheddar & bacon
crinkle cut coins, red cabbage slaw
sesame seed potato bun

SIDES

brussels sprouts 11 
hot sauce butter

broccolini 12 
pickled chillies
lemon garlic

asparagus 12 
hollandaise

sweet potato frites 10 
garlic malt aioli

*FOR SEVERE ALLERGIES

please let your server know. we do take your safety seriously and have a wonderful special menu tailored for specific allergies
please allow an additional 15-20 minutes for the safe preparation of your meal