

lunch menu

NO MODIFICATIONS ALLOWED*

shareables


serves 2

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

ontario burrata 24
toasted pistachios & honey
warm cardamom peaches
prosciutto & balsamic
grilled sourdough-rye
organic olive oil
smoked sea salt

crispy calamari 19
fried capers
tzatziki & lemon

coconut shrimp 17
toasted coconut
& chili fish sauce

buttermilk fried 
truffled mushrooms 15
crispy oyster mushrooms
gochujang truffle aioli

bay scallop
ceviche 17
sweet pickled chillies
golden berry
olive oil & lemon
tostadas with chilli lime salt

salt spring island
steamed mussels
1 lb 23
tomatoes, white wine
fresh herbs, garlic bread

warm blue crab
& artichoke dip 18
fresh vegetables
crispy shallots
taro root crisps, grilled pita

maple sriracha
chicken wings 17
served with carrots, celery
& house ranch


main plates

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

seafood tagliatelle 29
bay scallops, black tiger shrimp
salt spring island mussels
saffron white wine cream
heirloom cherry tomatoes
parsley & sourdough gremolata

carne asada flank steak 27
served medium rare
marinated in beer, cilantro, lime
chillies & garlic
tempura battered onion rings
chipotle aioli

steak frites 30
grilled 10 oz. aaa ribeye
sweet potato frites
chimichurri & truffle butter

mushroom tagliatelle 25 
cremini & oyster mushrooms
white wine porcini cream sauce
parsley & grana padano

diner classics

fish + chips 25
crispy beer battered
fresh atlantic cod
lemongrass tartar sauce
bourbon curry gravy
crinkle cut coins & coleslaw

banquet burger 24
1/2 lb aaa ontario beef
smoked cheddar & bacon
crinkle cut coins & coleslaw
sesame seed potato bun

steak + eggs 30
grilled 10 oz. aaa ribeye
two sunny-side organic duck eggs
miso peppercorn cream sauce
spring asparagus

hot turkey 26
braised ontario organic turkey
bourbon curry gravy
peas, thyme, preserved lemon
open-faced egg-dipped challah
shaved black truffles

protein salads

jerk chicken salad 24
spicy jerk marinated
grilled chicken thigh
strawberry & chèvre salad
shaved fennel, curly endive
cucumber & pepitas
strawberry basil vinaigrette

atlantic salmon 26
soy-glazed pan seared salmon
greek salad
crisp romaine, feta
cherry tomatoes, kalamata olives
mountain oregano vinaigrette

albacore tuna salad 28
seared rare
grilled treviso & poblanos
cherry tomatoes, sweet corn
balsamic



*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.