

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 breaded
in panko bread crumb
lemongrass aioli

bay scallop ceviche 18
tarragon, extra virgin olive oil
lemon, sweet pickled chillies
tostadas with chilli lime salt

**buttermilk fried
truffled mushrooms 15** 
crispy oyster mushrooms
gochujang aioli

coconut shrimp 17
toasted coconut
& chili fish sauce

SHAREABLE PLATES

serves 2 or more

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

ontario burrata 26
mortadella
toasted pistachios & honey
warm cardamom
preserved peaches
grilled sourdough-rye
smoked sea salt

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

**warm blue crab
spinach & artichoke dip 19**
fresh vegetables
taro root crisps
& pretzel crostinis


LUNCH

NO MODIFICATIONS ALLOWED*

CLASSICS

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

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

mushroom tagliatelle 26 
cremini & oyster mushrooms
white wine porcini cream sauce
parsley & grana padano

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

SEAFOOD

pan seared arctic char 30
confit peruvian potatoes, vierge, broccolini

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

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

BEEF

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

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

carne asada flank steak 29
marinated in beer, cilantro, lime, chillies & garlic
sweet potato frites & garlic malt aioli

*FOR SEVERE ALLERGIES

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