

ALLERGY POLICY

*due to the nature of our menu,
we do not offer any
modifications or substitutions*

*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

beet salad 15
baby kale, candy cane beets
granny smith apple
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

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

steak & broccolini 39
grilled 8 oz. aaa ribeye
grilled broccolini
pickled chillies
preserved lemon

CELIAC

brussels sprouts 11
hot sauce butter

beet salad 15
baby kale, candy cane beets
granny smith apple
grand marnier raisins
mountain oregano vinaigrette

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

albacore tuna salad 30
seared rare
romesco, fried capers
toasted almonds, preserved
lemon

steak & broccolini 39
grilled 8 oz. aaa ribeye
grilled broccolini
pickled chillies, preserved lemon

NUTS

brussels sprouts 11
hot sauce butter

asparagus 11
hollandaise

steamed mussels 23
1 lb.
white wine, cherry tomatoes
shallots, challah knot

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

steak & eggs 39
grilled 8 oz. aaa ribeye
two sunny-side organic duck eggs
miso peppercorn cream sauce
spring asparagus

rotisserie cornish hen 28
confit purple potatoes
creamed spinach
hot sauce butter

banquet burger 24
6 oz. aaa ontario beef
smoked cheddar & bacon
crinkle cut potatoes
sesame seed potato bun

EGGS

brussels sprouts 11
hot sauce butter

beet salad 15
baby kale, candy cane beets
granny smith apple
grand marnier raisins
mountain oregano vinaigrette

**hot smoked
salmon rillettes 18**
taro & gaufrette crisps

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

east coast oysters mp
mignonettes
ginger scallion
beet, dill & granny smith apple
fresh horseradish & lemon

rotisserie cornish hen 24
peruvian purple potatoes
creamed spinach
hot sauce butter

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

DAIRY

beet salad 15
baby kale, candy cane beets
granny smith apple, grand marnier raisins
mountain oregano vinaigrette

deviled eggs 14
tarragon, tobiko, truffle

east coast oysters mp
mignonettes:
ginger scallion
beet, dill & granny smith apple
fresh horseradish & lemon

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

steak & broccolini 39
grilled 10 oz. aaa ribeye
grilled broccolini
pickled chillies, preserved lemon

EXPECTANT MOTHERS

brussels sprouts 11
hot sauce butter

**hot smoked
salmon rillettes 18**
taro & gaufrette crisps

deviled eggs 14
tarragon, tobiko, truffle

beet salad 15
baby kale, candy cane beets
granny smith apple
grand marnier raisins
mountain oregano vinaigrette

**buttermilk fried
truffled mushrooms 17**
crispy oyster mushrooms
gochujang aioli

rotisserie cornish hen 24
peruvian purple potatoes
creamed spinach
hot sauce butter

steak frites 39
grilled 8 oz. aaa ribeye
sweet potato frites
garlic malt aioli

steak & eggs 39
grilled 8 oz. aaa ribeye
two sunny-side organic duck eggs
miso peppercorn cream sauce
asparagus

hot turkey 29
braised ontario organic turkey
bourbon curry gravy
peas, thyme, preserved lemon
open-faced egg-dipped challah
shaved black truffles

NIGHTSHADES

**hot smoked
salmon rillettes 18**
taro & gaufrette crisps

deviled eggs 14
tarragon, tobiko, truffle

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

steak + eggs 39
grilled 8 oz. aaa ribeye
two sunny-side organic duck eggs
miso peppercorn cream
asparagus

hot turkey 29
braised ontario organic turkey
bourbon curry gravy
peas, thyme, preserved lemon
open-faced egg-dipped challah
shaved black truffles

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

