

FOR THOSE WITH SEVERE ALLERGIES

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

side garden salad 10

mixed greens, cherry tomatoes
cucumber, pumpkin seeds
oregano vinagrrette

blistered shishito peppers 11

chili & lime salt

mushroom tagliatelle 26

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

steak & broccolini 34

grilled 10 oz. aaa ribeye
grilled broccolini
pickled chillies
preserved lemon

CELIAC

blistered shishito peppers 11

chili & lime salt

side greek salad 10

crisp romaine, feta
cherry tomatoes, kalamata olives
mountain oregano vinaigrette

smoked 12 oz.

bone-in pork loin 32

brown butter sweet potato puree
sour cherries
broccolini

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

steak & broccolini 34

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

DAIRY

deviled eggs 12

tarragon, tobiko, truffle

blistered shishito peppers 11

chili & lime salt

east coast oysters mp

ginger scallion mignonette
house cocktail sauce
fresh horseradish & lemon

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

steak & broccolini 34

grilled 10 oz. aaa ribeye
grilled broccolini
pickled chillies
preserved lemon

NUTS

blistered shishito peppers 11

chili & lime salt

asparagus 11

hollandaise

mushroom tagliatelle 26

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

steak + eggs 35

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

beer-brined rotisserie chicken 26

cookstown confit purple potatoes
sweet corn succotash, hot sauce butter

EGGS

APPETIZERS

blistered

shishito peppers 11

chili & lime salt

greek salad 10

crisp romaine, feta
cherry tomatoes, kalamata olives
mountain oregano vinaigrette

east coast oysters mp

ginger scallion mignonette
house cocktail sauce
fresh horseradish & lemon

ENTREES

atlantic salmon 26

- lunch only -

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

beer-brined

rotisserie chicken 26

peruvian purple potatoes
sweet corn puree
hot sauce butter

smoked 12 oz.

bone-in pork loin 32

brown butter sweet potato mash
sour cherries, broccolini

NIGHTSHADES

deviled eggs 14

tarragon, tobiko, truffle

ontario burrata 24

mortadella
toasted pistachios & honey
warm cardamom peaches
grilled sourdough-rye
organic olive oil
smoked sea salt

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

hot turkey 27

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

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

EXPECTANT MOTHERS

APPETIZERS

blistered shishito peppers 11

chili & lime salt

deviled eggs 14

tarragon, tobiko, truffle

greek salad 10

crisp romaine, feta
cherry tomatoes, kalamata olives
mountain oregano vinaigrette

east coast oysters mp

ginger scallion mignonette
house cocktail sauce
fresh horseradish & lemon

warm blue crab

spinach & artichoke dip 19

fresh vegetables
crispy shallots
taro root crisps, pretzel crostini

crispy cod goujons 16

atlantic cod breaded
in panko bread crumb
lemongrass aioli

coconut shrimp 17

toasted coconut
& chili fish sauce

buttermilk fried truffled mushrooms 15

crispy oyster mushrooms
gochujang aioli

ENTREES

atlantic salmon 26

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

beer-brined

rotisserie chicken 26

peruvian purple potatoes
sweet corn puree
hot sauce butter

steak frites 34

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

steak + eggs 35

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

hot turkey 27

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

