

# 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 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  
smoked paprika & parmesan  
taro root crisps  
pretzel crostini

## CLASSICS

### smoked 12 oz. bone-in pork loin 32

brown butter sweet potato puree  
sour cherry compote  
broccolini

### beer-brined roisserie 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

## BEEF

### beef tartare 31

shallots  
gherkins  
xo sauce

kozliks triple crunch mustard  
organic duck egg yolk  
crinkle cut coins

### steak + eggs 35

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

### carne asada flank steak 29

marinated in beer  
cilantro, lime, chillies & garlic  
sweet potato frites & garlic malt aioli

### 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

## SEAFOOD

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

### albacore tuna 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

## SIDES

**broccolini 12**  
pickled chillies  
lemon garlic

**asparagus 10**  
hollandaise

**shishito peppers 11**  
chili & lime salt

**sweet potato frites 9**  
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