

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