

## 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**  
arugula, candy cane beets  
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

**steak & broccolini 34**  
grilled 8 oz. aaa ribeye  
grilled broccolini  
pickled chillies  
preserved lemon

## CELIAC

**brussels sprouts 11**  
hot sauce butter

**beet salad 15**  
arugula, candy cane beets  
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

**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

**roisserie cornish hen 28**  
confit purple potatoes  
creamed spinach  
hot sauce butter

## EGGS

**brussels sprouts 11**  
hot sauce butter

**beet salad 15**  
arugula, candy cane beets  
grand marnier raisins  
mountain oregano vinaigrette

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

**roisserie cornish hen 28**  
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

**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

### 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*

## EXPECTANT MOTHERS

**brussels sprouts 11**  
hot sauce butter

**deviled eggs 14**  
tarragon, tobiko, truffle

**beet salad 15**  
arugula, candy cane beets  
grand marnier raisins  
mountain oregano vinaigrette

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

**roisserie cornish hen 28**  
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  
spring asparagus

**hot turkey 28**  
braised ontario organic turkey  
bourbon curry gravy  
peas, thyme, preserved lemon  
open-faced egg-dipped challah  
shaved perigord truffles

## NIGHTSHADES

**deviled eggs 14**  
tarragon, tobiko, truffle

**ontario burrata 26**  
toasted pistachios & honey  
warm port & balsamic prunes  
grilled sourdough-rye  
smoked sea salt

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

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

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

