

# LUNCH

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, panko  
lemongrass aioli

**seafood chowder 17**  
sweet corn & peas  
mussels, shrimp & salmon  
saffron, garlic toast


**butternut squash soup 15**   
maple, gremolata, chives


**autumn salad 14**   
arugula, roasted beets  
grand marnier raisins  
mountain oregano vinaigrette

## SHAREABLE PLATES

serves 2 or more

**east coast oysters mp**  
ginger scallion mignonette  
house cocktail sauce  
fresh horseradish & lemon

**buttermilk fried  
oyster mushrooms 15**   
crispy oyster mushrooms

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

**coconut shrimp 17**  
toasted coconut  
& chili fish sauce

## CLASSICS

**hot turkey 27**  
braised organic ontario turkey  
bourbon curry gravy  
peas, thyme, lemon zest  
open-faced egg-dipped challah  
shaved burgundy truffles

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

**rotisserie chicken 26**  
confit peruvian potatoes  
sweet corn puree  
hot sauce butter

**salt spring island  
steamed mussels  
1 lb 24**  
fresh herbs, tomato concasse  
white wine, challah knot

## SEAFOOD


**black cod 36**  
miso & sage brown butter  
roasted beets, lentils du puy  
brined salt spring island mussels  
capers & lemon

**albacore tuna 29**  
seared rare  
romesco, tomatoes, basil, fried capers  
toasted almonds, preserved lemon

**arctic char salad 26**  
arugula, roasted beets  
grand marnier raisins  
mountain oregano vinaigrette

## PASTA

**spicy lamb ragu 32**  
tagliatelle  
peas, grana padano  
sourdough gremolata

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


## BEEF

**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

## SIDES

**brussels sprouts 11**   
hot sauce butter

**broccolini 12**   
pickled chillies  
lemon garlic

**asparagus 12**   
hollandaise

**sweet potato frites 10**   
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