

PROOF BITES

COCONUT MUSSELS MANGO CHUTNEY, LIME	10
SHRIMP PROVENCAL TOMATO, GARLIC, WHITE WINE BAGUETTE	14
FRIED CALAMARI BANG BANG SAUCE, LEMON	14
PROOF SLAW CRUNCHY VEGETABLE RIBBONS, CHOPPED PEANUTS, SOY GINGER DRESSING	9
MUSHROOM RISOTTO ASPARAGUS, PARMIGIANO-REGGIANO	10
FALAFEL AND TAHINI PITA, HOUSE PICKLES	10
BEEF SLIDERS LETTUCE, TOMATO, BRIE	12
CRISPY SPICY CHICKEN SCALLION, LIME	12
LAMB MEATBALLS MINT CHUTNEY	14
WARM MARINATED OLIVES CRISPY ANCHOVY	6
FRENCH FRIES OR SWEET POTATO FRIES TRUFFLE MAYO	7

MAINS

SHRIMP TACOS BLACKENED CAJUN SHRIMP, CRUSHED AVOCADO, ICEBERG, PICO DE GALLO	24
TURKEY CLUB ELEVEN GRAIN BREAD, HOUSE-COOKED SHAVED TURKEY, BACON, LETTUCE, TOMATO, AVOCADO, HONEY MUSTARD MAYO	20
ANGUS BEEF BURGER STEWED ONIONS, CHEDDAR, LETTUCE, SIGNATURE SAUCE	22
FISH AND CHIPS BEER BATTER, RED CABBAGE SLAW, TARTAR SAUCE	26

CANADIAN CHEESE

SERVED WITH HONEY COMB & QUINCE JAM
CHOOSE 2 FOR \$14 OR 4 FOR \$24

AVONLEA CHEDDAR

UNPASTEURIZED HOLSTEIN COW'S MILK, FROM PRINCE EDWARD ISLAND.
CLOTHBOUND AGED A MINIMUM OF 12 MONTHS.

GREY OWL

PASTEURIZED GOAT'S MILK, FROM NOTRE-DAME-DU-LAC, QUEBEC
VEGETAL ASH COATED, AGED 14 DAYS.

TIGER BLUE

PASTEURIZED COW'S MILK, FROM PENTICTON, BRITISH COLUMBIA
LUSCIOUS AND PIQUANT, AGED TWO MONTHS.

RIOPELLE

UNPASTEURIZED COW'S MILK, FROM ÎLE-AUX-GRUES, QUEBEC
TRIPLE CREAM, AGED TWO MONTHS.

CHARCUTERIE

SERVED WITH HOUSE PICKLES & MUSTARD
CHOOSE 2 FOR \$14 OR 4 FOR \$24

CHICKEN LIVER GRAND MARNIER MOUSSE BY MAISON DU GIBIER
QUEBEC CITY

AIR DRIED CHORIZO BY SEED TO SAUSAGE, OTTAWA, ONTARIO

SAUCISSON SEC BY SEED TO SAUSAGE, OTTAWA, ONTARIO

NIAGARA PROSCIUTTO BY NIAGARA FOOD SPECIALTIES
NIAGARA, ONTARIO

PLEASE INFORM YOUR SERVER IF A MEMBER OF
YOUR PARTY HAS A FOOD ALLERGY

ALL PRICES ARE SUBJECT TO 13% HST.
ALL PARTIES OF 8 PEOPLE OR ABOVE WILL BE
SUBJECT TO A 15% GRATUITY.