

## SMALL PLATES

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<b>TRUFFLE FRIES (V)</b> HERBED MAYO	8
<b>BABY KALE SALAD (V, GF)</b> APPLE THREE WAYS, WHIPPED GOAT CHEESE, SHREDDED BRUSSELS SPROUTS, TOASTED PUMPKIN SEEDS	14
<b>FRIED CALAMARI</b> SPICY LEMON AIOLI	14
<b>PROOF POUTINE (GF)</b> WHITE CHEDDAR CURDS, RED WINE VEAL REDUCTION	14
<b>ALI'S CHICKEN SATAYS</b> PEANUT SAUCE, ACAR PICKLES	15
<b>MEDITERRANEAN FLATBREAD (V)</b> HERBED MASCARPONE, SUNDRIED TOMATOES, BLACK OLIVES, BABY ARUGULA, FETA	15
<b>HOUSE POACHED COLOSSAL SHRIMP (GF)</b> CHARRED LEMON, COMPRESSED CUCUMBER, BLOODY MARY COULIS	18
<b>WILD MUSHROOMS RISOTTO (GF, V)</b> SEASONAL MIX OF FORAGED MUSHROOMS, PARMIGIANO, CRISPY BASIL	19

## MAINS

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<b>MUSHROOM RAVIOLI (V)</b> PORCINI PUREE, FINE MIREPOIX, BURNT GARLIC PESTO, WHIPPED HERB MASCARPONE	27
<b>PUNEET'S SHEPHERD'S PIE</b> BRAISED LAMB SHOULDER, ROOT VEGETABLES, CREAMY MASH, GREEN PEAS, SAUTÉED RAPINI	28
<b>ROAST CHICKEN SUPREME (GF)</b> MEDLEY OF POTATOES, YAM PURÉE, GARLIC SAUTÉED SPINACH, WILD MUSHROOM CREAM SAUCE	28
<b>ORGANIC SALMON FILET (GF)</b> CARDAMOM SCENTED CARROT PURÉE, SAFFRON ROAST CAULIFLOWER	30

## SANDWICHES

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<b>TURKEY CLUB SANDWICH</b> 1 1-GRAIN BREAD, HOUSE COOKED WHITE MEAT, SMOKED BACON, LETTUCE, TOMATO, HONEY-MUSTARD MAYO	24
<b>PROOF BURGER</b> FRED'S BRIOCHE, LETTUCE, STEWED ONIONS, CHEDDAR, SIGNATURES SAUCE, SLICED KOSHER DILL	24

## CANADIAN CHEESE

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### SERVED WITH HOUSE PRESERVE AND HONEYCOMB

<b>LA LIBERTÉ</b> PASTEURIZED COW'S MILK, FROM SAINTE-ÉLIZABETH-DE-WARWICK, QUEBEC. TRIPLE CREAM, AGED TWO MONTHS.	8
<b>THE LANKAASTER</b> PASTEURIZED GOAT'S MILK, FROM LANCASTER, ONTARIO. FARMHOUSE GOUDA-STYLE, AGED FOUR MONTHS.	8
<b>BONNECHERE</b> RAW EWE'S MILK, FROM MISSISSIPPI STATION, ONTARIO FIRE-TOASTED RIND, AGED FOUR MONTHS	9
<b>CALABOGIE BLUE</b> RAW BUFFALO MILK, FROM MISSISSIPPI STATION, ONTARIO. CREAMY AND TANGY, AGED TREE TO SIX MONTHS.	9

## CHARCUTERIE

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### SERVED WITH HOUSE PICKLES & MUSTARD

<b>DUCK AND ORANGE TERRINE</b>	8
<b>CHORIZO</b> BY SEED TO SAUSAGE, OTTAWA, ONTARIO	8
<b>FINOCCHIONA SALAMI</b> BY PAGANELLI SALUMI, WOODBRIDGE, ONTARIO	9
<b>NIAGARA PROSCIUTTO</b> BY NIAGARA FOOD SPECIALTIES, NIAGARA, ONTARIO	9

V-VEGETARIAN VG-VEGAN GF- GLUTEN-FREE  
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.