

SMALL PLATES

FRENCH FRIES (V) HERBED MAYO	7
MIXED GREENS (VG, GF) GRAPE TOMATO, SHAVED CARROT, RADISH, CUCUMBER, BALSAMIC VINAIGRETTE	14
FRIED CALAMARI SPICY LEMON AIOLI	14
MEDITERRANEAN FLATBREAD (V) HERBED MASCARPONE, SUNDRIED TOMATOES, BLACK OLIVES, BABY ARUGULA, FETA	15
FOREST MUSHROOMS RISOTTO (GF, V) CARNAROLI, PARMIGIANO, BASIL CRISP	18

MAINS

MUSHROOM RAVIOLI (V) PORCINI PURÉE, PESTO, GREEN PEAS, PARMIGIANO	27
ROAST CHICKEN SUPREME (GF) MEDLEY OF POTATOES, YAM PURÉE, GARLIC SAUTÉED SPINACH, WILD MUSHROOM CREAM SAUCE	30
ATLANTIC SALMON FILET (GF) CARDAMOM SCENTED CARROT PURÉE, SAFFRON ROAST CAULIFLOWER, CUCUMBER & PICKLED ONION RELISH, BASIL LEMON CURD, BLACK RICE CRACKER	33

SANDWICHES

TURKEY CLUB SANDWICH 1 1-GRAIN BREAD, HOUSE COOKED WHITE MEAT, SMOKED BACON, AVOCADO, LETTUCE, TOMATO, HONEY-MUSTARD MAYO	24
8OZ BEEF BURGER BRIOCHE BUN, LETTUCE, TOMATO, RED ONION, DILL PICKLE	22

CANADIAN CHEESE

SERVED WITH BAGUETTE, HOUSE PRESERVE AND HONEYCOMB	
LA LIBERTÉ PASTEURIZED COW'S MILK, FROM SAINTE-ÉLIZABETH-DE-WARWICK, QUEBEC. TRIPLE CREAM, AGED TWO MONTHS.	8
THE LANKAASTER PASTEURIZED GOAT'S MILK, FROM LANCASTER, ONTARIO. FARMHOUSE GOUDA-STYLE, AGED FOUR MONTHS.	8
BONNECHERE RAW EWE'S MILK, FROM MISSISSIPPI STATION, ONTARIO FIRE-TOASTED RIND, AGED FOUR MONTHS	9

CHARCUTERIE

SERVED WITH HOUSE PICKLES & MUSTARD

CHORIZO BY SEED TO SAUSAGE, OTTAWA, ONTARIO	8
FINOCCHIONA SALAMI BY PAGANELLI SALUMI, WOODBRIDGE, ONTARIO	9
NIAGARA PROSCIUTTO BY NIAGARA FOOD SPECIALTIES, NIAGARA, ONTARIO	9

V-VEGETARIAN VG-VEGAN GF- GLUTEN-FREE
PLEASE INFORM YOUR SERVER IF A MEMBER OF

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