

# MENU



PATIO  
THURSDAY - SUNDAY  
5 - 12

For reservations call  
613 695 8200

## APPETIZERS

**beet & plum salad** \*Vegan \*GF 17  
golden beets / purple plum / confit apricot /  
vegan soft cheese / herbs / pickled kohlrabi /  
mustard seed / smoked pistachio

**tomato salad** \*Veg \*GF 17  
tomato / Ozark plum / basil oil /  
fior di latte mozzarella / herbs /  
balsamic / smoked maldon

**caesar salad** \*can be Vegan \*can be GF 16  
radicchio / smoked tuna caesar /  
house bacon / semolina croutons

**arancini** \*Veg 18  
roasted heirloom tomato / whipped ricotta /  
parm & mozzarella risotto /  
pea shoots / tomato aioli

**pepper salt tofu** \*Vegan \*GF 18  
marinated tofu / fermented chilies /  
crispy garlic / herbs / sesame

**scallop & shrimp ceviche** \*GF 20  
radish / cucumber / mascarpone / shiso /  
pickled jalapeno / lemon balm oil / tostada

**steak tartare** \*GF 20  
Enright Cattle Co. beef / pickle / shallot /  
herbs / cured egg yolk / house mustard /  
tarragon aioli / toasted hazelnuts / chips

**cheese board** \*can be GF 25  
local cheese / fruit / confiture /  
preserves / whole wheat Italian loaf

**charcuterie board** \*can be GF 26  
house charcuterie / mustard / pickles /  
olives / whole wheat Italian loaf

**cheese & charcuterie board** \*can be GF 45  
local cheese / house charcuterie / mustard /  
pickles / olives / whole wheat Italian loaf

## ENTREES

**Baffin Island turbot** \*GF 29  
butter poached turbot / Nordic shrimp /  
potato cake / romanesco /  
pickled swiss chard / romesco sauce

**ravioletti** 28  
beef, mushroom, & cheese filling /  
chanterelles / kale / nettle cream /  
demi glace / grana padano

**perogies** \*Vegan 28  
smoked caraflex cabbage / lentil "chorizo" /  
corn potage / charred tomatillos / pepitas /  
spicy crispy chilies / pumpkin seed oil

**falafel** \*Vegan \*GF 26  
Ontario soybean falafel / shawarma potatoes  
/ toum / white bean hummus /  
pickled turnip / marinated tomato / herbs

**pastured chicken** 30  
confit thigh / mushroom & drumstick pot pie /  
corn / pea purée / cherry tomatoes /  
oyster mushrooms / jus

**steak frites** \*GF 34  
Enright Cattle Co. sirloin / green & yellow  
beans / jus / fries / tarragon aioli

**add side shawarma potatoes** \*Vegan \*GF 14  
bellita fingerlings / toum /  
almond & sesame seed dukkah / parsley

## DESSERT

**baked custard tart** 10  
Ontario white nectarines / blueberries /  
sweet short crust / golden plum ice cream /  
whipped cream

**cheesecake** 10  
goat cheese / chamomile rhubarb compote /  
toasted sunflower seeds / lemon balm ice cream

**chocolate torte** \*Vegan \*GF 10  
dark chocolate / almond flour /  
strawberry coulis / vegan coconut ice cream