

MENU



THURSDAY - SUNDAY
5 - 12

For reservations call
613 695 8200

APPETIZERS

beet & plum salad *can be Vegan *GF 17
golden beets / fortune plum / confit apricot /
choice of buffalo mozzarella or vegan soft
cheeze / herbs / pickled kohlrabi /
mustard seed / smoked pistachio

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

arancini *Veg 18
roasted golden beets / whipped ricotta /
parm & mozzarella risotto /
pea shoots / beet aioli

fried green tomatoes *Vegan 17
smoked chili powder / dill pickle salt /
vegan ranch

tuna crudo *GF 20
ahi tuna / pickled green strawberries /
chilies / cucumber / lemon balm oil / shiso

crispy sweetbreads *GF 20
whey braised sweetbreads / shishitos /
charred tomatillos / chili oil / mascarpone /
pickled shallot / radish / chervil

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

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

steelhead trout *GF 29
pan roasted trout / crispy brussels /
shrimp & scallop sausage / bearnaise /
pickled ruby potatoes

agnolotti 28
bison shank & roasted marrow stuffed pasta /
smoked tomato / fior di latte / kale /
chanterelles / bread crumbs

twice baked potato *Vegan *GF 29
tofu whipped russet potato / fall hash /
porcini demi-glace / king oyster mushrooms /
crispy delicata squash / hazelnuts

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

duck 34
seared breast / confit leg croquette /
smoked marrow mash / mushrooms /
pearl onions / spaghetti squash /
jus / pickled blueberries

french onion burger 30
6 oz Enright Cattle Co. beef patty /
caramelized onion / beef demi-glace /
gruyere cheese / foie torchon / milk bun /
spiced wedge fries / tarragon aioli

DESSERT

crème brûlée *can be GF 10
plum custard / brûléed fortune plums /
sorghum cookie crumble

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

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