

# MENU



THURSDAY - SUNDAY  
5 - 12

For reservations call  
613 695 8200

## APPETIZERS

**beet & pear salad** \*can be Vegan \*GF 17  
golden beets / Ontario anjou pears / herbs /  
choice of buffalo mozzarella or vegan soft  
cheeze / pickled green plum /  
mustard seed / smoked pistachio

**brussel caesar** \*can be Vegan \*can be GF 16  
crispy brussels / smoked tuna caesar /  
semolina croutons / hazelnut

**arancini** \*Veg 18  
roasted pepper squash, parm & mozzarella  
risotto / whipped ricotta / pea shoots /  
squash aioli

**pepper salt tofu** \*Vegan \*GF 17  
crispy tofu / house sambal /  
shallots / sesame / herbs

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

**buffalo chicken pressé** \*GF 20  
sous vide chicken wings / chervil /  
celeriac cultured cream purée /  
heirloom carrot salad / house hot sauce /  
crumbled blue cheese / celery leaf

**add side shawarma potatoes** \*Vegan \*GF 15  
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

**pasta** 28  
burgundy truffle & organic roasted chicken  
stuffed cappelletti / rabbit & corn velouté /  
kale / grana padano / pumpkin seeds

**twice baked potato** \*Vegan \*GF 29  
tofu whipped russet potato / fall hash /  
chanterelle demi-glace / king oyster  
mushrooms / crispy romanesco / hazelnuts

**falafel** \*Vegan \*GF 26  
ontario soybean falafel / shawarma potatoes /  
toum / roasted squash & tahini purée /  
herbs / chili pickled eggplant / tomato

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

**steak frites** \*GF 34  
Enright Cattle Co. tri-tip / wedge fries /  
pan roasted cremini mushrooms /  
tarragon aioli / jus

## DESSERT

**crème brûlée** \*can be GF 10  
plum custard / sorghum cookie crumble

**cheesecake** \*GF 10  
goat cheese / black cherries /  
toasted sunflower seeds / shiso ice cream

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

**georgia roaster pie** 10  
georgia candy roaster squash / butter pastry /  
fall spices / whipped cream