

MENU



THURSDAY - SUNDAY
5 - 12

For reservations call
613 695 8200

APPETIZERS

- beet salad** Vegan, GF 17
aged purple beets / roasted golden beets /
sunflower seed ricotta / candied sunflower
seeds / pickled mustard seed / plum /
herbs / sunflower oil
- brussel caesar** can be Vegan, can be GF 17
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 chili 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
- spiced carrots** can be Vegan, GF 16
blistered thumbelina carrots / goat yogurt /
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** can be GF 30
pan roasted trout / caramelized cabbage /
shrimp & scallop sausage / bearnaise /
scarlet turnip / whey buttered barley
- gnocchi** 29
handmade gnocchi / grana padano /
italian sausage crumble / pumpkin seeds /
roasted pepper squash velouté / kale
- ravioli** Vegan 30
red bean & house miso filling / chili squash /
celeriac cream / smoked pistachios /
malted molasses
- falafel** Vegan, GF 27
ontario soybean falafel / fingerling potatoes /
toum / roasted squash & tahini purée / herbs
/ chili pickled eggplant / charred broccoli
- duck** GF 35
seared breast / popcorn confit gizzards /
smoked marrow mash / mushrooms /
pearl onions / delicata 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 / 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

yuzu cream pie can be Vegan 10
yuzu pineapple pudding / graham crust /
cardamom / whipped cream / toasted coconut