

MENU



THURSDAY - SUNDAY

APPETIZERS

- golden beets** Vegan, GF 18
roasted golden beets / apple / radish /
carrot oil / sunflower seed emulsion /
pickled green plum / praline sunflower seeds
- spinach salad** GF, can be Vegan 17
Juniper farms spinach / goat cheese /
creamy whey dressing / smoked pistachios /
pickled shallot / cured egg yolk / lemon balm oil
- arancini** Veg 18
spring pea risotto / friulano / herbs /
whipped ricotta / brown butter aioli
- pepper salt tofu** Vegan, GF 17
crispy tofu / house chili sambal /
shallots / sesame / herbs
- shrimp tartare** GF 21
wild caught red shrimp / whey / basil oil /
orange / chili / amaranth / shiso /
lemon balm / shrimp chips
- crab & sweetbreads** 24
crispy braised sweetbreads / snow crab /
crab gravy / herb biscuits / chili oil

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

- chinook salmon** GF 33
pan seared salmon / mussel celeriac cream /
asparagus / swiss chard /
preserved yuzu cannellini beans
- ravioli** Veg, can be Vegan 30
spinach & tofu filling / leek soubise /
cured egg yolk / dill / dill oil / poppy seeds
- falafel** Vegan, GF 28
Ontario soybean falafel / russet potatoes /
toum / sweet pea & leek tahini pureé / herbs /
pickled Tokyo turnips / charred asparagus
- rabbit** GF 36
sous vide rabbit saddle / herb & rabbit sausage /
pickled purple carrots / black sunchokes /
nettles / blue foot mushrooms / fava beans /
apricot brandy / jus
- confit pork** GF 34
spice rubbed pork coppa / Korean potatoes /
buttered kimchi brussels / spinach /
gochujang hollandaise
- steak** GF 37
slow roasted tri-tip / almond dukkah /
scallion thecha / curry leaf potato darphin /
roasted parsnip / chrysanthemum greens / jus

DESSERT

- crème caramel** GF 11
baked custard / whey caramel
- flourless chocolate torte** GF 11
sponge toffee / berry coulis /
peanut butter caramel
- vegan chocolate cake** Vegan GF 11
dark chocolate / berry compote /
coconut caramel ice cream
- cheesecake** GF 11
goat cheese / apple / tahini caramel / walnuts