

Dinner Menu

"Farm-to-Table Cuisine"

Starters

Beef Tongue Pastrami with Pink Peppercorn Mayonnaise
Pickled Red Onion, "Joel's" Greens

-18-

Roasted Heirloom Beet Salad with "Monforte" Goat's Feta
Almond Dill Vinaigrette

-16-

Citrus Cured Whitefish with Saffron Aioli
Mussel Vinaigrette, Daikon Radish

-20-

Confit Pork Cheek with Guanciale & Pickled Mushrooms
Sunflower Seed Risotto, Fried Onions

-18-

West Coast Albacore Tuna with Eggplant Puree
Burnt Orange, Dukkah Crumbs

-21-

Mains

Pan Seared Ontario Chicken Breast with Confit Chicken Leg Croquette
"Marc's" Spring Mushrooms, Garlic Whipped Potato, Lemon Thyme Jus

-36-

"Cumbrae Farms" Pork Loin with Smoked Bacon
Apricot Puree, Crushed Rutabaga, Burnt Honey Mustard Jus

-35-

Pan Seared Ontario Rainbow Trout with Potato Rösti
Kohlrabi Greens, Cold Water Shrimp, Crunchy Mustard Beurre Blanc

-36-

"Woolley's" Spring Lamb Sirloin & Lamb Shoulder
Sunchoke, Chilli Fried Brussels Sprouts

Served Medium Rare

-36-

Fennel Pollen Dusted West Coast Halibut with Duck Fat Potatoes
Shaved Fennel, Charred Red Pepper Vinaigrette

-38-

Side Dishes & More

Fresh Cut Frites with Rosemary Sea Salt & Malt Vinegar Mayonnaise

-8-

Selection of Housemade & Local Charcuterie with Condiments & Toast

-23-

Chef-Owner Stephen Treadwell
Chef de Cuisine Matthew Payne
Sous Chef Ian Vandegraaf
Sous Chef Tyler Heath

Vegetarian & vegan options available upon request
Please inform your server of any dietary restrictions or allergies
A discretionary gratuity of 18% will be added to tables of six or more guests