

DINNER |

Sharing Plates

Burrata *green apple soubise, garlic roasted ontario squash, chai spiced candied pecans, arugula salad, sourdough* | 22

Charcuterie Board *chef curated, cheeses from J'Adore, local meats, fresh & dried fruits* | 45

PEI Mussels *thai green curry, scallion purée, grilled sourdough* | 21

Beef Tartare *egg yolk, traditional garnish, tempura gerkin pickle* | 22

Grilled Octopus *sumac marinated, smoked paprika, putenesca, arugula* | 23

Truffle Fries *grana padano cheese, confit garlic aioli, truffle oil* | 12

Pasta

Squash Agnolotti *red kobocho squash, brown butter, fried sage, cranberry, green apple, pecorino* | 27

Bolognese Papardelle *tomato, veal, pork, beef, fresh basil* | 27

Mushroom Linguine *cremini, button, shitake & honey mushrooms, chives, cream* | 26

Entrées

Black Cod *pan seared, chorizo broth, white beans, wilted spinach* | 45

Surf & Turf *braised pork belly, pan seared sea scallops, fondant potato, thornbury cider reduction* | 45

Duck Breast *duck leg confit barley risotto, beet medley, macerated vermouth sour cherry reduction* | 43

Short Rib *braised beef, rutabaga purée, french green beans, red wine demi-glacé* | 38

Roasted Chicken *cabernet marinated thighs, chive spätzle, braised cipolinni onions, bacon & shitake mushroom glaze* | 37

Burger & Fries *smoked bacon, kaamps cheddar, tomato jam, oyster mushrooms, caramelized onion aioli, truffle fries* | 33

Steaks

Dry Aged Striploin 8oz, *truffle mash potato, roasted beets & brussel sprouts, red wine demi-glacé* | 52

Bone In Ribeye For Two 32oz *Ontario Prime, red wine demi-glacé, served with choice of two sides* | 135

Sides

Ceasar Salad | 14

Brown Butter Pomme Purée | 8

Green Beans Almondine | 9

Rutabega Purée | 8

Local Organic Beet Medley | 9

Fries | 9