DINNER MENU

SMALL PLATES

Fried Brussel Sprouts 18
Shallot & tomato jam, pancetta, jalapeño aioli, black sesame seeds.

Truffle Fries 15
Fresh-cut russet potatoes, white truffle aioli, grana padano, chives.

Caesar Salad 19
Romaine & rosso lettuce, pancetta, croutons, fried capers, grana padano, house dressing.

Asparagus & Greens Salad 19
Frisée, watercress, red oak, asparagus, ninja radish, citrus tarragon vinaigrette, pangrattato.

SHARING PLATES

Burrata 28
Peach & tomato compote, candied pecans, chili honey, white balsamic, mint, grilled sourdough.

Bao Buns 25
Gochujang-maple glazed fried chicken, cucumber slaw, black garlic-lime aioli, cilantro.

Mussels 24
Sweet corn, leeks, Great Lakes Vienna Lager–miso broth, tarragon, grilled sourdough.

Beef Tartare Certified Angus 27
Ginger-soy, miso aioli, maple chili crisp, sesame, taro chips.

PASTA

Agnolotti 33
Carrot + ricotta, brown butter tomato sauce, smoked almond gremolata.

Rigatoni 29
Pecorino romano, bosc pear, cracked black pepper.

FEATURES

TUESDAY

Corkage-Free Tuesdays
Bring your favourite bottle & enjoy complimentary corkage.

WEDNESDAY

Wine Night
Select bottles for $40 and a rotating feature pour.

THURSDAY

Burgundy & Burger
A Bayside burger paired with a 5oz Burgundy for $45.

FRIDAY & SATURDAY

Oyster Bar
Freshly shucked oysters with feature wine pours.

HOST YOUR NEXT CELEBRATION WITH US

Intimate celebrations, completely yours. Full restaurant buyouts available.

Email hey@baysidevariety.ca

MAINS

Certified Angus Striploin 8oz 58
California cut, pomme purée, asparagus, king oyster mushroom, poblano verde.

Pork Chop 12oz 42
Sous vide bone-in, corn + black bean succotash, broccolini, bourbon-peach mostarda.

Veal Piccata 44
Bucatini, lemon, capers, asparagus, olives, fennel arugula salad, parsley oil, pangrattato.

Scallop Risotto 48
Sweet corn purée, East Coast scallops, pecorino, chives.

Branzino 46
Lemon-herb rice pilaf, blistered cherry tomatoes, grilled zucchini, salsa verde, beurre blanc.

Lamb Chef's Cut 56
French trimmed lamb rack, romesco, potato pavé, zucchini salad, mint chimichurri.

Burger 33
Gruyère, bacon jam, brandy caramelized onions, smoked truffle-garlic aioli, pickles, arugula, fries.

Mushroom & Chestnut Wellington 34
Truffle duxelles, cauliflower purée, honey-glazed carrots, black garlic reduction.