

starters

wild mushroom soup

shaved mushrooms, chives, puffed wild rice 13.

vine ripened tomato farcie

Fogo Island crab, housemade ricotta, charred pretzel,
heirloom tomato consommé 19.

québec foie gras parfait

pickled cedar jelly, mulled quince, burnt bread meringue,
wild cranberry 21.

steak tartare

applewood smoked bacon, foraged flavours, pretzel toast
starter 21. main 29.

ontario burrata

celeriac custard, sour apple, birch syrup vinaigrette,
bitter greens 19.

romaine

applewood smoked bacon, whipped roe, Parmesan curd,
cured yolk, anchovy vinaigrette 18.

blackbird baking co. + o&tb artisan bread + butter 2.

*in an effort to reduce waste and help build food security,
all proceeds will be donated to Community Food Centres Canada.*

m a i n s

heritage chicken

soured apple, Jerusalem artichoke, Brussels sprouts,
curried jus gras, feuilles de brick tuiles 30.

steak frites

caramelized onion soubise, whipped Kozlik's mustard,
Hewitt's buttermilk crispy onions, pommes frites
flat iron 34. filet 44.

atlantic salmon

Tamworth pancetta, dashi braised celtuce, spring onions,
smoked mussel emulsion 31.

braised lamb shoulder

anchovy glazed turnips, broccoli, spätzle,
beurre noisette 29.

farm fresh egg frittata

ricotta salata, broccolini, We the Roots greens,
broccoli pesto, peameal bacon 23.

b.c. halibut

celery root velouté, pickled fennel, bacon gastrique,
brandade croquette 38.

please inform us of any allergies. we will do our utmost to accommodate,
though we are unable to guarantee an allergen-free kitchen.