



DINNER MENU ♦ 7 DAYS A WEEK ♦ 4:30PM - 8PM

Starters

Daily Soup | 14

French Onion Soup | 16

with Gruyere Cheese, Toasted Rosemary Bread

Steamed P.E.I Mussels | 18

with White Wine, Ginger & Chilli Cream, Toast

Selection of Local and Housemade Charcuterie & Cheese | 38

with Date Nut Bread, Pickles & Preserves

Local Salad Greens | 15

with Walnuts, Bosc Pear, Blue Cheese, Pommery Mustard Vinaigrette

Ontario Burrata Cheese | 21

with Pickled Heirloom Beets, Toasted Hazelnuts, Honey & Figs

Mushrooms on Toast | 17

with Fried Duck Egg, Monforte Toscano Cheese

Sea Salted, Parmesan Pomme Frites | 12

with Roasted Garlic Aioli

Mains

Roasted Atlantic Salmon | 34

with Buttered Leek & Smoked Bacon, Fingerling Potato Chowder

Slow Braised Beef Shortribs | 38

with Parmesan Polenta, Red Wine Jus

Roasted Chicken Breast | 36

with Grilled Lemon & Thyme Orzo, Caramelized Onion Butter

Butternut Squash & Sage Risotto | 25

with Brown Butter Crumble, Toasted Pecans

Ravioli of Nova Scotia Lobster & Upper Canada Ricotta | 40

with Saffron & Chilli Bisque

Pizzas

Margherita | 20

with Fior di Latte, Basil, Tomato Sauce, Sesame Seed Crust

Mushroom | 22

with Parmesan Crust, Goat Cheese, Roasted Garlic

Chorizo Sausage | 24

with Hot Chillies, Honey, Pistachio

Desserts

Tiramisu | 12

Warm Sticky Toffee Pudding | 12

with Salted Caramel Ice Cream

Selection of Housemade Sorbet & Ice Cream | 12

Please inform your server of any dietary restrictions or allergies