



TABLE 17

Shared Dishes

Polenta

soft & creamy with slow cooked sugo, ask your server for details
14.00

Charcuterie Board

a selection of local artisanal cured meats
15.00

Hot Balls

Arancino - mushroom & Fontina stuffed risotto
Goat cheese - w/ wildflower honey
Arancino - spiced lamb stuffed risotto
6.00/11.50

Duck rilette

with house made pickles & country toast
11.00

Marinated Olives

4.00

Sides

Roasted Brussel Sprouts -

with bacon vinaigrette
6.00

Hunter's Mash - fingerling potatoes

fork mashed with duck fat & fresh thyme
6.00

Frites - with lemony mayonnaise

4.00

Seasonal greens - sautéed with olive oil & garlic
4.00

Table d'Hôte

Appetizers

(choice of)

Roasted pear & fennel soup - blue cheese crumble

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Bistro Salad - pickled shallots, bacon vinaigrette & poached egg
(vegetarian version available)

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heirloom Beet salad - crispy shallots, hazelnut vinaigrette, toasted hazelnuts,

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ARUGULA SALAD - pickled shallots, toasted pistachio, pecorino, champagne vinaigrette

Mains

(choice of)

steelhead trout - served over simmered fennel with heirloom radish & citrus salad, toasted bread crumbs with anchovy

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Braised Ontario beef cheeks - pomme puree, roasted root vegetables, confit cipolini onion

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Steak Frites - 8 oz. Canadian thick cut top sirloin
(add chimichuri sauce \$2.00)

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PASTA - roasted cremini mushrooms, charred radicchio, macerated currants

To Finish

(choice of)

CHOCOLATE ESPRESSO GRANITE

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STICKY TOFFEE PUDDING

Barchard Orchard apple butter

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Churros

Red wine ganache, toasted almonds, chili sugar

*A discretionary gratuity for BYOW wine service is always appreciated.
18% gratuity will be charged to parties of six or more people.*