

LUNCH MENU

Salads & Appetizers

Burrata 26

Roasted beets, green goddess dressing,
spiced crumbs (V)

Baby Gem Caesar Salad 24

Soft boiled egg, sun-blushed tomato,
smoked bacon, parmesan, crouton, lime
& anchovy dressing

Add Protein:

Chicken 10

Shrimp 12

Tofu 8

Roasted Parsnip Soup 16

Pomegranate syrup, parsnip crisps (V)

Fall Greens 24

Roasted squash, herbed ricotta, endives,
quinoa, saba & cumin dressing

Crispy Soft-Shell Crab 29

Cilantro, shichimi pepper, smoked sea
salt, hondashi-mayo

Beef Tartare 28

Fermented black garlic, fall pickled root
vegetables, grilled sourdough

Mains

Crispy Chicken Sandwich 32

Crispy fried chicken, cabbage slaw, tomato mayo, french fries

Butternut Squash Risotto 30

Crispy Brussels sprouts, candied pumpkin seeds

Double Smoked Turkey Sandwich 34

Lemon aioli, sundried tomato, baby arugula

Wagyu Burger 35

Applewood cheese, relish, butter lettuce, red onion marmalade,
brioche, french fries

Branzino 39

Wild rice, pea & mint puree, preserved lemon, kale

Ziti Pasta 30

Wild mushrooms, cream, pecorino

Steak Frites 69

Snake River Farms Wagyu flat iron steak, french fries, truffle jus

Coq-au Vin 34

Chicken braised in red wine, carrots, pommes puree, bacon lardons

Kindly note, prices in Canadian dollars and do not include tax and gratuity.

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Dessert

13-Layer King's Cake 35

Thirteen layer chocolate cake slice,
64% Guayaquil chocolate sauce

Ontario Pumpkin and Chai Torte 16

Salted caramel, pumpkin gelato, jivara
chai mousse

Chocolate Banana Cremeux 14

Exotic caramel, filo, peanut dust

Ice Wine Poached Pear 16

Burnt meringue, mascarpone chantilly,
wildflower honey crumble

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