

# SEASON SIX

## WINTER

### STARTERS

Half dozen East Coast Oysters. shallot mignonette. lemon and fresh horseradish \$24

Burrata. roasted apples and beets. maple toasted walnuts. olive oil and grilled focaccia \$24

4oz Beef Tartare with toast and traditional accompaniments \$24

Wild Mushroom Risotto \$18

Pan baked brie with roasted pears. walnuts. honey. thyme. focaccia \$18

Rapini with parmigiana reggiano. warm ricotta and 'nduja butter \$15

Caesar Salad with gem lettuce. focaccia croutons. parmigiano reggiano. double smoked bacon and lemon \$15  
-add grilled shrimp or chicken +\$7

Grilled Garlic Shrimp with Chimmichurri \$15

### MAINS

Seared Sea Scallop Fettuccine. pumpkin brown butter. pancetta. roasted brussel sprouts. sage \$36

Beef Brisket Bourguignon. lardons. creamy pommes purée. honey-thyme roasted carrots and parsnips \$32

Dijon roasted Kurobuta pork belly. koginut squash smash. broccolini. caramelized onions and maple rosemary pan drippings \$30

Chicken Leg Basquaise with wild mushroom risotto and rapini \$28

Roasted 1/2 cauliflower with braised chickpeas and baby potatoes. zhug. amba and rice pilaf \$28

Big Fall Salad with roasted apples. beets. broccolini. cauliflower. brussel sprouts. walnuts and a choice of chicken or chickpeas \$22  
-add burrata +\$3

### DESSERT

Ask your server for our seasonal crème brulee flavour \$7

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## BAR

### WINTER COCKTAILS

#### I FEEL LOVE \$15

Dillons Gin. Select Aperitivo. sweet vermouth. pomegranate juice. lime. smoked rosemary

#### DADDY COOL \$17

Sombra Joven Mezcal. Tromba Tequila Reposado. Ancho Reyes. pineapple. agave. lime

#### GLAMOUR PROFESSION \$16

French Brandy. Galliano. ginger liqueur. spiced pear. lemon

#### TIME OUT OF MIND \$15

2oz Bourbon. Grande Marnier. spiced maple syrup. angostura bitters

#### HOT STUFF \$14

Local apple cider. 2oz spiced rum. cinnamon. brown butter

#### NIGHT CRUISER \$15

Callebaut dark chocolate. coffee. baileys. whipped cream

### WINE

|  | Gls   | Btl |
|--|-------|-----|
| Veneto Bianco. Italy<br>Pinot Grigio. Glera        | \$ 13 | 65  |
| Pardevalles Blanco. Spain<br>Albarin               | \$ 14 | 70  |
| Domaine Baud. France<br>Chardonnay                 | \$ 15 | 75  |
| Leaning Post Rosé. ON<br>Pinot Noir                | \$ 14 | 70  |
| 20.000 Leguas. Spain<br>Chardonnay. Viura. Verdejo | \$ 15 | 75  |
| Veneto Rosso. Italy<br>Corvinak. Merlot. Cabernet  | \$ 14 | 70  |
| Frédéric Brouca. France<br>Pinot Noir              | \$ 15 | 75  |
| Theriantropy Negotiant. ON<br>Cabernet Franc       | \$ 16 | 80  |
| Lighthall Sparkling Rosé. ON<br>Pinot Noir         | \$ 14 | 70  |
| Crémant du Jura. France<br>Chardonnay              | \$ 15 | 75  |

### DRAUGHT -Pitchers \$20-25

|                             |      |
|-----------------------------|------|
| Woodhouse Pilsner           | \$ 8 |
| Woodhouse Lager             | \$ 8 |
| Woodhouse Nordic Pale Ale   | \$ 9 |
| Great Lakes Light           | \$ 8 |
| Great Lakes Vienna Lager    | \$ 8 |
| Great Lakes Pumpkin Ale     | \$ 9 |
| Woodhouse Raspberry Sour    | \$ 9 |
| West Ave Heritage Dry Cider | \$ 9 |