

SEASON SIX

SMALL AND SHAREABLE

Gently warmed Bella Di Cerignola olives and almonds in roasted garlic oil \$8

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

Shishito Peppers lightly grilled with olive oil and romesco sauce \$12

Roasted Cauliflower with smoked chilis. salsa verde. sesame seeds. lime crema. coriander and pickled onions. served with soft local corn tortillas \$14

4oz Beef Tartare with grilled bread and traditional accompaniments \$26

Asiago. spinach and artichoke dip with grilled focaccia \$15

Burrata with roasted butternut squash. pumpkin spice. maple agrodolce. Cabernet cranberries and candied walnuts \$24

Beet Salad with lemon tahini. zhug. pomegranate. tabbouleh and feta cheese \$17

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

Shiitake Mushroom Risotto \$18

Grilled garlic shrimp with chimichurri \$16

MAINS

Big Fall Salad with squash. beets. cauliflower. walnuts. brussel sprouts. chickpeas and apple cider vinaigrette \$22
-add grilled chicken +\$2 or burrata +\$4

Seared Digby Scallops on Colcannon potatoes with leeks. cauliflower. Brussels sprouts and chives \$36

Rigatoni Diavola with spicy Calabrian chili and 'nduja rosé sauce. finished with Parmigiano \$24

Ssamjang Roasted Chicken Leg with roasted fall vegetables \$28

Provimi Veal Osso Bucco with mushroom risotto \$34

Beef Brisket Bourguignon with lardons. creamy pommes purée. maple glazed carrots \$36

Jackfruit 'Al Pastor' with black beans. rice. cauliflower. brussel sprouts. squash and a trio of salsas. \$28

WINE

	Gls	Btl
WHITE		
Veneto Bianco. Italy	\$ 13	65
Pinot Grigio. Glera		
Pardevalles Blanco. Spain	\$ 14	70
Albarin		
Pearce Predhomme. South Africa	\$ 15	75
Chenin Blanc		
ROSÉ		
Cirelli Cerasuolo Rosé. Italy	\$ 15	75
Montepulciano		
ORANGE		
20.000 Leguas. Spain	\$14	70
Chardonnay. Viura. Verdejo		
Leaning Post Clockwork. ON	\$15	75
Sauvignon Blanc		
RED		
Veneto Rosso. Italy	\$ 14	70
Corvina. Merlot. Cabernet		
Hidden Bench Bistro. ON	\$ 15	75
Pinot Noir		
Domaine Frédéric Brouca. France	\$ 16	80
Carignan. Grenache. Syrah		
SPARKLING		
Crémant du Jura. France	\$ 15	75
Chardonnay		
Champagne Victoire Brut. France	\$150	
Chardonnay. Pinot Noir		

DRAUGHT

-Pitchers \$20-25

Woodhouse Pilsner	\$ 8
Woodhouse Lager	\$ 8
Woodhouse Nordic Pale Ale	\$ 9
Hendersons Best	\$ 9
Great Lakes Light	\$ 8
Great Lakes Vienna Lager	\$ 8
Niagara Cider Co. Dry Cider	\$ 9
Seasonal Rotating Beer	\$ 9
(ask your server)	