

SEASON SIX

APPETIZERS

East Coast Oysters with shallot mignonette, lemon and fresh horseradish -
half dozen \$24, nine \$36, dozen \$48 GF

Grilled garlic shrimp and chimichurri \$18 GF

Fried Cerignola olives stuffed with Calabrian sausage, lemony garlic aioli and
marinara \$12

Fresh cut russet potato frites with herbed fleur de sel and Dijon aioli \$12 GF

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

Traditional French Onion Soup served with croutons and Emmental cheese
\$12 GF

Creamy Spinach and Artichoke Dip with toasted focaccia \$15
- add King Crab \$6 GF

Fried triple cream Brie with maple-cranberry mostarda and toasted focaccia
\$16

Adjapsandali, a version of ratatouille with traditional Georgian spices and
herbs, served with house made pita \$16 GF

Caesar Salad with gem lettuce, focaccia croutons, Parmigiano Reggiano,
double smoked bacon and lemon \$17 GF
-add grilled shrimp or chicken +\$8

Salt Roasted Beets with arugula, dill, pickled red onion, parsley, walnuts and
tzatziki dressing sml \$16 GF
-lrg \$24 with your choice of burrata or chicken

ENTREES

Rigatoni Diavola with spicy Calabrian chilli and 'nduja rosē sauce,
finished with Parmigiano Reggiano \$26 GF
-add burrata \$8 or chicken \$4

Lobster Bucatini with a saffron cream, Atlantic lobster, sweet peas and
semi dried tomatoes \$40 GF

Pollo Verde Enchiladas with lime crēma, pickled red onions, mexican rice
and Oaxacan cheese \$32 GF

10oz Beef Striploin and herbed frites, served with roasted garlic butter
and Dijon mayo \$50 GF

Beef Brisket Bourguignon with lardons, creamy pommes purée, maple glazed
baby heirloom carrots \$36 GF

Vegan Saffron Orecchiette e Fagioli with peppers, zucchini, eggplant,
tomato, chickpeas and basil. Optional addition of Parmigiano Reggiano \$26
GF

GF- gluten free or gluten free upon request

WINE

	Gls	Btl
WHITE		
Veneto Bianco. Italy	\$ 14	70
Pinot Grigio. Glera		
Pardevalles Blanco. Spain	\$ 15	75
Albarin		
Pearce Predhomme. South Africa	\$ 16	80
Chenin Blanc		
ROSÉ		
Leaning Post Rosé. ON	\$ 15	75
Pinot Noir		
ORANGE		
20.000 Leguas. Spain	\$15	75
Chardonnay. Viura. Verdejo		
Leaning Post Clockwork. ON	\$16	80
RED	\$ 15	75
Veneto Rosso. Italy		
Corvina. Merlot. Cabernet	\$ 16	80
Hidden Bench Bistro. ON		
Pinot Noir	\$ 17	85
Domaine Frédéric Brouca. France		
Carignan. Grenache. Syrah		
SPARKLING	\$ 15	80
Crémant du Jura. France		
Chardonnay	\$150	
Tarlant Brut Champagne. France		
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)	