

EST. 2020

SEASON SIX

Ossington Avenue, Toronto



PETITS

East Coast Oysters

*shallot mignonette, Brookside Garden
fermented pepper sauce, lemon and
fresh horseradish*

half dozen 24 nine 36 dozen 48 GF

Marinated Bella di Cerignola olives 12 GF V

Radishes

whipped honey butter and tarragon salt 10 GF VG

Pissaladière

Niçoise olives, anchovies and
caramelized onions 10

SALADS

Local lettuces

herbes fines, asparagus, radish,
mustard seeds, sherry vinegar,
nocellara olive oil 17 GF V

Caesar Salad

gem lettuce, focaccia croutons,
Parmigiano Reggiano, double
smoked bacon, lemon 17 AGF AVG
add grilled shrimp or chicken +10

Burrata

with Heirloom Tomatoes,
basil and balsamic 24 GF VG

APPETIZERS

Sautéed shrimp

with Aji Verde 18 GF

Grass fed beef carpaccio

with bomba, parm, lemon, parsley,
capers and olive oil 26 AGF

Heirloom tomato gazpacho

with pickled cucumber, Jambon de Paris,
focaccia croutons and basil oil 14 AGF AV
add shrimp +10

Mexican street corn queso fundido

with Cotija cheese 16 GF VG
*add 4oz Atlantic lobster +23
add chorizo +8*

Asparagus & leek croque madame

on puff pastry 18

Charcuterie board for 2 39 AGF

Cheese board for 2 39 AGF VG

PASTAS

Rigatoni Diavola

with spicy Calabrian chilli
and 'Nduja rosé sauce and
Parmigiano Reggiano 26 AGF
add burrata or chicken +10

Bucatini Cacio e Pepe

with parm, pecorino
and Milly Black Pepper 24
AGF VG

Pesto Linguine

with shrimp and zucchini 34
AGF

Lobster Spaghetti

with lemon butter, Atlantic lobster,
parsley, basil and roasted
red peppers 40
AGF

ENTRÉES

SIDES

Ratatouille 12

Green Salad 10

Frites 12

Grilled Asparagus 12

Pommes Purée 12

Bone in pork chop

with Piperade, Aji Verde
and grilled asparagus 36 GF

Pan roasted chicken suprême

with Pistou and ratatouille 34 GF

Beef brisket bourguignon

with lardons, creamy pommes purée,
maple glazed baby heirloom carrots 38 GF

Pan seared 8oz beef tenderloin

with Milly Green Peppercorn Sauce
and frites 50 GF

Spring pea risotto

with grilled asparagus
and crème fraîche 28 GF VG AV

8oz hand cut beef burger

with dijonnaise, caramelized onions,
Comté and pickles on brioche 26

GF - GLUTEN FREE | AGF - AVAILABLE GLUTEN FREE UPON REQUEST | VG - VEGETARIAN | V - VEGAN | AV - AVAILABLE VEGAN UPON REQUEST

Merci!



WINE



WHITE

	GLs	BTL
Veneto Bianco, Italy NV <i>Pinot Grigio, Glera</i>	\$16	70
Secateurs, South Africa 2024 <i>Chenin Blanc</i>	\$17	75
3XP, Ontario 2024 <i>Chardonnay</i>	\$18	80
Sclavos Alchymste, Greece 2024 <i>Vostilidi</i>	\$19	85
Domaine La Grangette, France 2024 <i>Picpoul de Pinet</i>	\$20	95
Chiesa Carlo, Piedmont 2024 <i>Rorero Arneis</i>		85
Mattias Hager, Austria 2024 <i>Grüner Veltliner</i>		90
Château de Montfaucon, Lirac 2023 <i>Clairette, Grenache Blanc</i>		105
Domaine Sautereau Sancerre, Loire 2023 <i>Sauvignon Blanc</i>		120
Domaine de Mauperthuis, Chablis 2023 <i>Chardonnay</i>		140

ROSÉ

Leaning Post, Ontario 2023 <i>Cab Franc, Pinot Noir</i>	\$17	75
Famille Fabre, Provence 2024 <i>Cab Sauv, Merlot, Pinot Noir</i>	\$19	85
Tornatore Etna Rosato, Sicily 2024 <i>Nerello Mascalese</i>		90

ORANGE

Lunaria Orsogna Ramoro, Italy 2024 <i>Pinot Grigio</i>	\$20	90
Peninsula Viticultores, Spain 2022 <i>Albariño</i>	\$22	100
Therianthropy Mouflon, Ontario 2023 <i>Viognier</i>		85
Anapea Kakheti, Georgia 2020 <i>Mtsvane</i>		115

RED

Veneto Rosso, Italy NV <i>Corvina, Merlot, Cabernet</i>	\$17	75
Beaujolais Village, France 2022 <i>Gamay</i>	\$19	85
Cascina Castlet, Piedmont 2023 <i>Barbera</i>	\$20	90
Lunaria Orsogna, Sicily 2023 <i>Nerello Mascalese</i>	\$21	95
Bodegas Jalón Rioja Crianza, Spain 2022 <i>Tempranillo</i>	\$22	100
Villa Calcinaia Cappone, Chianti 2023 <i>Sangiovese</i>		80
Château du Moulin Noir, Bordeaux 2014 <i>Cabernet Franc, Merlot</i>		105
Claudio Viberti, Piedmont 2023 <i>Nebbiolo</i>		100
Stéphane Aviron Fleurie, France 2022 <i>Gamay</i>		105
Dom. Breton Un Chien, France 2024 <i>Pineau D'Aunis</i>		115
Domaine Parent Côte D' Or, Burgundy 2022 <i>Pinot Noir</i>		180

SPARKLING

Fidora Prosecco, Italy NV <i>Glera</i>	\$17	75
Crémant du Jura, France NV <i>Chardonnay</i>	\$24	110
Fattori Sardi Pet-Nat Rosé, Italy 2022 <i>Trebbiano</i>	\$18	80
Fresne Ducret 1er Cru Champagne, France NV <i>Chardonnay, Pinot Noir</i>		175