

SEASON SIX

STARTERS

- Gently warmed Bella Di Cerignola olives in roasted garlic oil \$8
- Half dozen East Coast Oysters. shallot mignonette. lemon and fresh horseradish \$24
- Shishito peppers lightly grilled with olive oil. balsamic and smoked salt \$12
- Ossington Street Corn: Grilled corn. chilli-lime hollandaise. cilantro. parmigiana reggiano. chives \$15
- 4oz Beef Tartare with grilled bread and traditional accompaniments \$26
- Baked feta with honey. walnuts. grapes. oregano. focaccia \$15
- Burrata. macerated peach. tomato. chilis. basil pesto. toasted walnuts. honey. focaccia \$24
- Watermelon Greek salad with olives. jalapenos. cucumbers. red onion. tomatoes. roasted red peppers. feta cheese \$17
- Caesar Salad with gem lettuce. focaccia croutons. Parmigiano Reggiano. double smoked bacon and lemon \$15
-add grilled shrimp or chicken +\$7
- Sicilian Tuna Crudo with olive oil. capers. shallots and chives \$18
- Seared Scallops. 'nduja butter. roasted peppers. sage \$30
- Grilled garlic shrimp with chimichurri \$16

MAINS

- Big Summer Salad with peaches. grilled corn. roasted red peppers. cucumber. peas. tomatoes. chickpeas and grilled peach vinaigrette \$22
-add grilled chicken +\$2 or burrata +\$4
- Niçoise Salad with seared yellowfin tuna. arugula. baby potatoes. tomatoes. green beans. olives. medium boiled egg. dijon vinaigrette \$32
- Rigatoni Diavola with spicy Calabrian chili and 'nduja rosé sauce. finished with Parmigiano \$24
- Chicken Basquaise with 'nduja. Ratatouille byaldi and pesto orzo \$28
- Achiote spiced pork belly with spanish rice. salsa rojo. green beans and cilantro \$32
- Beef Brisket Bourguignon. lardons. creamy pommes purée. maple glazed baby heirloom carrots \$36
- Jerked jackfruit with minty zucchini salad. rice and peas. grilled peach-habanero hot sauce \$28

WINE

	Gls	Btl
WHITE		
Veneto Bianco. Italy	\$ 13	65
Pinot Grigio. Glera		
Pardevalles Blanco. Spain	\$ 14	70
Albarin		
Domaine Baud. France	\$ 15	75
Chardonnay		
ORANGE & ROSÉ		
Leaning Post Rosé. ON	\$ 14	70
Pinot Noir		
20.000 Leguas. Spain	\$ 15	75
Chardonnay. Viura. Verdejo		
RED		
Veneto Rosso. Italy	\$ 14	70
Corvina. Merlot. Cabernet		
Frédéric Brouca. France	\$ 15	75
Pinot Noir		
Therianthropy Le Maillot. ON	\$ 16	80
Cabernet Franc		
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
Woodhouse Raspberry Sour	\$ 9
Great Lakes Light	\$ 8
Great Lakes Vienna Lager	\$ 8
West Ave Heritage Dry Cider	\$ 9
Seasonal Rotating Beer	\$ 9
(ask your server)	