



APPETIZERS

- Autumn Butternut Squash Soup 20
pear and squash chutney, spiced chantilly, cold pressed pumpkin seed oil
2021 Cantina Rauscedo Pinot Grigio, Friuli, Italy
- Split Pea Hummus 18
baby gem lettuce & sesame lavash
2021 Anne de Joyeuse 'Camas' Chenin Blanc, Southwest France (v)
- Farm Greens Salad 22
seasonal sweet and sour apples, toasted hazelnuts, maple vinaigrette
2021 Joseph Mellot 'Sincerité' Sauvignon Blanc,
Loire Valley, France (v)
- White Fish Tempura 20
garlic cream, toasted nori, house kimchi
2019 Cave Spring 'Dolomite' Riesling, Niagara (v)
- Foie Gras & Braised Beef Terrine 28
pistachios, blueberry chutney & rye crisps
2021 Hinterland 'Borealis' Sparkling Rosé, Prince Edward County
- Fresh Oysters (6pc) 28
house hot sauce, fresh horseradish, classic mignonette
NV Monmarthe 'Secret de Famille' 1er Cru, Champagne, France

🌱 Please inquire for vegetarian and plant-based options

MAINS

- Seared Albacore Tuna Salad 39
seasonal vegetables, tonnato sauce, toasted sesame
2021 Tawse Chardonnay, Niagara (v)
- Charcoal Roasted Mushroom Ragout Strozzapreti 29
fresh pasta, winter root vegetables, aged gouda
2021 Dominio de Punctum 'Lobetia' Tempranillo, Castilla La Mancha, Spain (v)
- Confit Heritage Chicken Sandwich 27
fennel slaw, kimchi aioli, with hand cut fries & mixed greens
2021 Domaine du Séminaire Côtes du Rhône, France (v)
- Pan Roasted Trout 40
radish, baby carrots, celery, swiss chard, vegetable jus
2021 Cloudsley Pinot Noir, Niagara (v)
- Braised Short Ribs 44
potato purée, mustard jus, watercress salad
2017 La Guardinese 'Janare' Aglianico, Campania, Italy
- Pressed Grass-Fed Beef Burger (6oz) 32
bacon jam, buffalo cheddar, with hand cut fries & mixed greens
2020 Headwind Cabernet Sauvignon, California, USA

