

play

FOOD & WINE

2 plates for \$22 at Lunch
Order any two dishes per person for
one price

(*not included)

CHARCUTERIE

S2S **saucisson sec** / pickled scape **13.**

S2S **chorizo** / pickled pearl onion **13.**

S2S **creton** / caraway mustard **13.**

C & G summer sausage / cumin honey **14.**

*mixed **charcuterie** plate **21.**

SIDES

frites / aioli **5.**

tempura **eggplant** / mustard yogurt **6.**

mushroom / local greens / shallot / miso butter **7.**

broccoli / sambal / shallot **7.**

CHEESE

three selections **16.** / *five selections **22.**
red onion jam

St. Honoré / St. Raymond, QC / cow
triple cream, bloomy, rich

Cendre de Lune / Warwick, QC / cow
triple cream, soft, buttery, ash covered

Clos St-Ambroise / Montérégie, QC / cow
semi-firm, beer washed rind, fruit, nutty

Lankaaster / Glengarry, ON / cow
gouda-style, nutty, sweet and salty

Le Silo / St-Hubert, QC / raw cow / 5 yr old
firm, slight creaminess, sharp

14 Arpents / Lac St. Jean, QC / cow
nutty, washed rind, creamy

Bleu Fumé / St. Benoit-du-Lac, QC / cow
smoky, mild, salty, creamy

SAVOURY

carrot & fennel **soup** / cumin yogurt / orange **9.**
Pinot Gris, Organized Crime Winery 3 oz. - 7. / 5 oz. - 11.

fresh **fig** / purple carrot / honey / chèvre / puffed rice / yuzu **14.**
Svet-nat, Pearl Morisette 3 oz. - 7. / 5 oz. - 11.

red snapper **ceviche**/coconut/chili/mango/citrus/lemongrass **15.**
Riesling Cuvée, Bohem 3 oz. - 7. / 5 oz. - 11.

salmon tartare / verjus/ black rice chip/ sorrel/ mustard caviar **16.**
Pinot Noir, Rosehall Run 3 oz. - 8. / 5oz. - 13.

grilled **romaine** / pecorino / dill crème fraîche / capers / sherry **14.**
Rosé, Domaine Fontavin 3 oz. - 8. / 5 oz. - 13.

rabbit terrine/ pistachio/ fruit chutney/ haskap/ bacon/ shallot **16.**
Dolcetto, Domenico Clerico 3 oz. - 8. / 5 oz. - 13.

sea bass / cream corn/ ginger/ Thai basil/ jalapeño/ coconut **16.**
Sauvignon Blanc&Sémillon, Tollgate 3 oz. - 7. / 5 oz. - 12.

pork tenderloin / gremolata / caper berry / fennel / zucchini **14.**
Albariño, Nai e Señora 3 oz. - 7. / 5 oz. - 11.

grilled **quail**/ marinated tomato/ eggplant raita/ panch phoron **16.**
Verdicchio di Castelli di Jesi, La Staffa 3 oz. - 8. / 5 oz. - 13.

trout / fingerling/ green bean/ shrimp/ nduja/ parsley/ cream **17.**
Faugères, Champs Pentus 3 oz. - 7. / 5 oz. - 13

gnocchi / cherry/ brown butter/ sage/ mushroom/ swiss chard **14.**
Valpolicella, Morandina, Prà 3 oz. - 9. / 5 oz. - 14.

pork belly / kumquat/ snap pea/ sesame/ soy/ parsnip purée **16.**
Sake, Fukumasamune Tradition Junmai 2 oz. - 8.

braised **lamb** tagliatelle / demi-glacé / pea / mint / mushroom **16.**
St. Laurent, Rabl 3 oz. - 7. / 5 oz. - 12.

grilled hanger **steak** / mushroom / frites / aioli **17.**
Grenache/Syrah, Ventoux, Bon Remède 3 oz. - 7. / 5 oz. - 12.

SWEET

vanilla **sponge cake** / rhubarb compote / almond **8.**
Limoncello, Nastro d'Oro 10.

cheese cake/lavender/white chocolate/phylo/fig **9.**
Malvasia aromático, Viñatigo '08 15.

banana **fritter**/ chocolate/ almond/ banana gelato **8.**
Agioritiko, Anatalikos, Gaia '05 11.

strawberries & cream / pavlova / rose / pomegranate **8.**
Jurançon, La Magendia '13 10.

boca negra / dried cherry / meringue / almond **8.**
Pedro Ximénez, Toro Albalá '86 15.

Pure's **gelato** / 3 flavours / fresh fruit garnish **8.**
Indian Summer Riesling, Cave Spring '13 10.

Please make your server aware of any allergies

1 York Street, Ottawa 613-667-9207 www.playfood.ca

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FOOD & WINE

SPARKLING

	3oz	5oz	Btl
Penedès, Cava Brut, Parés Baltà, SP, NV	6	9	45
"Svet-Nat", Pearl Morisette, Jordan, NI, '16(raw)	7	11	55
Cave Spring Cellars, Blanc de Beckta, NI, NV	7	12	60
Cerdon, Patrick Bottex, Méthode Ancestrale Rosé, FR, NV			68
Conca del Riu, Brut Rosé, De Nit, Raventos I Blanc, SP, '14			78
Champagne, Tradition, Diebolt-Vallois, Cramant, FR, NV			161
Champagne Extra Brut, 5 terroirs, J-M Sélèque, FR, '12			161
Champagne Brut Rosé, J-M Sélèque, Piery, FR, NV			171

WHITE

	3oz	5oz	Btl
Riesling, Dolomite, Cave Spring Cellars, NI, '15			45
Langenlois, Gruner Veltliner, Rabl, AUT, '15			48
Pinot Gris, Organized Crime, Beamsville, NI, '16	7	11	53
Rias Baixas, Albariño, Asorei Nai e Senora, SP, '16	7	11	53
Balaton, Riesling Cuvée, Bohém, Gilvesy, HU, '15	7	11	53
Sauvignon Blanc & Sémillon, Tollgate, Stratus, NI, '16	7	12	56
Sicily, Bianca di Evro, Insolia, Cantine Rallo, IT, '15			56
Verdicchio di Castelli di Jesi, La Staffa, IT, '15	8	13	62
Côtes du Rhône Rosé, Domaine Fontavin, FR, '15	8	13	65
Pfalz, Weissburgunder, Pfeffingem, GER, '15(raw)			65
Baden, Auxerrois, Enderle & Moll, GER, '15(raw)			66
Chignin, Jacquère, D&D Berthollier, Savoie, FR, '14			66
Maurly, La Tourbillon de la Vie, Padié, FR, '15(raw)	9	14	67
Piedmont, Cortese, Vino Bianco, Bellofatti, IT, '15(raw)			68
Wagram, Gruner Veltliner, Am Berg, Ott, AUT, '15(raw)			69
Rosé, Cuvée Roselana, Pearl Morisette, Jordan, NI, '16			69
Chardonnay, Cuvée Métis, Pearl Morisette, NI, '14	10	15	72
Friuli, Malvasia, Ronco del Gelsò, IT, '15			75
Santorini, Assyrtiko, Thalassitis, Gaia, GR, '15			77
Savennières, Chenin Blanc, Roche aux Moines, FR, '99			77
Chenin Blanc, Hope to Harlem, B Vintners, SA, '15			78
Chardonnay, Southbrook's Wild Ferment, NI, '13(bio)			78
Clos Lenticus, Xarel-Lo, Perill Blanc, SP, '15(amphora/raw)			79
Nahe, Riesling Trocken, Dönnhoff, GER, '14			80
Sancerre, J.P Picard, Chemin de Marloup, Loire, FR, '15			81
Saumur, Chenin Blanc, Domaine Guiberteau, Loire, FR, '15			83
Burgundy, Hautes-Côtes de Beaune, N.Ferrand, FR, '10			86
Chablis, Terroir Découverte, Patrick Piuze, FR, '15			91
Pouilly-Fumé, Vinedis, Marc Deschamps, Loire, FR, '15			98
Savennières, Les Vieux Clos, Nicolas Joly, Loire, FR, '12			125
Chablis, Terroirs de Béru, Château de Béru, FR, '15			138
Chardonnay, Jayson, Pahlmeyer, North Coast, CA, '12			188

DESSERT AND FORTIFIED

	2oz	Bottle
Indian Summer Riesling, Cave Spring, NI, '13	10	59
Jurançon, La Magendia, Lapeyre, FR, '13	10	126
Limoncello, Nastro d'Oro, Penisola Sorrentina, IT	10	111
Porto, Colheita, Dona Matilda, Douro, PT, '08	10	75
Agiorgitiko, Anatolikos, Gaia, Nemea, GR, '05	11	80
Malvasia Aromática, Viñatigo, Canary Islands, SP, '08	15	110
PX, T. Albalá, G.Reserva, Montilla-Moriles, SP, '86	15	150
Vouvray, Les Aubuisières, Le Marigny, Loire, FR, '03	15	150
Vin Jaune, Château Chalon, Baud, Jura, FR, '05	16	150

RED

	3oz	5oz	Btl
Marche, Sangiovese & Montepulciano, Ciu Ciu, IT, '15(bio)			46
Pays de l'Hérault, Grenache, Domaine Magellan, FR, '15			48
Langenlois, St. Laurent, Rabl, AUT, '12	7	12	56
Ventoux, Anthera, Domaine du Bon Remède, FR, '15	7	12	56
Rosso Toscana, Consilium, Tassi, Montalcino, IT, '13	7	12	57
Beaujolais, Cru Fleurie, Domaine Fonfotin, FR, '11			62
Faugères, Champs Pentus, Brouca, FR, '15(raw)	8	13	63
Pinot Noir, Hungry Point, Rosehall Run, PEC, '16	8	13	63
Chinon, Les Barnabés, Olga Raffault, FR, '14(raw)			64
Langhe Dolcetto, Visadi, Domenico Clerico, IT, '14	8	13	65
Shiraz, Rockbare, Maclaren Vale, AUS, '15			66
Vinho Regional Alentejano, Pêra-Grave, PT, '13			67
Valpolicella, Morandina, Prà, Veneto, IT, '16	9	14	68
Cab Franc, Little Rock, Pearl Morisette, NI, '13(raw)			69
Piedmont, Pelaverga, G.B Burlotto, Verduno, IT, '15(bio)			69
Pinot Noir, Jeunes Vignes, Pearl Morisette, NI, '15(raw)			70
Saint-Chinian, l'Oiselet, Yannick Pelletier, FR, '14(raw)			70
Pinot Noir, Quail's Gate, Okanagan Valley, BC, '15			72
Chianti Classico, Castello di Verrazzano, IT, '14(raw)			74
Malbec, Altitud Reserva, Andeluna, Tupungato, ARG, '14			74
Cabernet Sauvignon, Paris Valley, Paso Robles CA, '15	10	15	75
Langhe Nebbiolo DOC, La Biòca, Piedmont, IT, '13	11	16	76
Vallee d'Aoste, Fumin, Grosjean Frères, IT, '13(raw)			77
Zinfandel, Angela's Table, Seghesio, Sonoma, CA, '15			78
Syrah, Petit Ours, Matthieu Barret, FR, '15(raw)			79
Tuscany, Montecucco, Campi Nuovi, IT, '14(raw)			82
Beaujolais Cru Chiroubles, K.Vionnet, FR, '15(raw)			84
Pinot Noir, Barrel Select, Stanners, PEC, '14			85
Vignetti delle Dolomiti, Teroldego, Foradori, IT, '13(raw)			86
Clos Lenticus, Perill Noir, Sumoll, SP, '10(amphora/raw)			88
Pinot Noir, Stoller, Dundee Hills, Willamette, OR, '15			95
Bordeaux, Château Le Puy, Emilien, FR, '13(raw)			96
Cabernet Sauvignon, Elements, Sonoma, CA, '12			99
Tuscany IGT, Perlatto del Bosco, Tua Rita, IT, '14			99
Cerasuolo di Vittoria, COS, Sicily, IT, '13(raw)			114
Barbaresco, La Bioca, Piedmont, IT, '13			123
Saumur, Les Motelles, Domaine Guiberteau, Loire, FR, '14			128
Cabernet Sauvignon, Obsidian Ridge, Cent Lakes, CA, '14			130
Toro, Tempranillo, Pago la Jara, Telmo Rodriguez, SP, '12			155
Bordeaux Blend, Red Icon, Painted Rock, B.C., '14			157
Châteauneuf-du-Pape, David & Goliath, Fontavin, FR, '13			159
Barolo, Cru Ravera, Reva, Piedmont, IT, '12			195
Cabernet Sauvignon, Mathiasson, Napa Valley, CA, '13			224
Cabernet Sauvignon, Waterstone, Napa, CA, '10(Magnum)			250

BEER & SAKE

Sake: Fukumasanume Tradition Junmai, 2oz - 8 - btl. - 70
Bottles:
Flying Monkeys Hoptical Illusion, Flying Monkeys Netherworld,
Muskoka Mad Tom IPA, FM Antigravity - 6
Draft:
Beau's Lug-tread - 7
Kichesippi Heller Highwater - 7
Kichesippi Radler - 8
Muskoka - Detour - 8