

play

FOOD & WINE

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

(*not included)

CHARCUTERIE

saucisson sec / peach chutney 13.

chorizo / caraway mustard 13.

pork creton / pickled cucumber 13.

serrano / spiced honey 14.

*mixed **charcuterie** plate 21.

SIDES

frites / aioli 6.

brussel sprout / shallot / miso butter 8.

broccoli / sambal / shallot 7.

grilled **fennel** / eggplant / prosciutto / maple 8.

SAVOURY

carrot & fennel **soup** / cumin yogurt / orange 9.
Southbrook Wild Ferment Cider 3 oz. - 5. / 5 oz. - 8.

roasted **beets** / blackberry / star anise / honey / arugula / quinoa 13.
Lambrusco di Sorbara, Podere il Saliceto 3 oz. - 9. / 5 oz. - 14.

tuna crudo / yuzu / leek ash / squid ink / mustard / jalapeño 16.
le tourbillon de la vie, Padié 3 oz. - 9. / 5 oz. - 14.

hummus / shrimp / dukkah / rye cracker / walnut oil 15.
Glou Glou des Gourgoules 3 oz. - 8. / 5 oz. - 13.

beef tartare / piccalilli / mustard / Tabasco / taro chips 16.
Bourgeuil, Trinch!!, Breton 3 oz. - 9. / 5 oz. - 14.

grilled **romaine** / pecorino / dill crème fraîche / capers / sherry 15.
Sauvignon & Sémillon, Tollgate 3 oz. - 7. / 5 oz. - 12.

grilled **octopus** / grilled onion relish / raisin purée / walnut 16.
Cava Brut, Pares Balta 3 oz. - 6. / 5 oz. - 9.

gnocchi / scape / spinach / basil / mushroom / kalamata 14.
Rosso di Valtellina, Plozza 3 oz. - 8. / 5 oz. - 13.

Tagliatelle / roasted squash & sunchoke / malt / onion / sausage 14.
Taburno, Falanghina, Masseria Frattasi 3 oz. - 7. / 5 oz. - 12.

ling cod cioppino / mussels / tomato / fennel / charred lemon 16.
Chenin Blanc, Andrea Mullineux 3 oz. - 7. / 5 oz. - 12.

fried **quail** / hot sauce / celery salad / blue cheese dressing 16.
Blanc de Beckta, Cave Springs Cellars 3oz. - 7. / 5 oz. - 12.

trout / fingerling / green bean / shrimp / parsley / cream / nduja 17.
Chardonnay, Pearl Morisette 3 oz. - 10. / 5 oz. - 15.

pork belly / spätzle / sauerkraut / mustard crème fraîche 16.
Dolomite Riesling, Cave Spring Cellars 3 oz. - 6. / 5 oz. - 9.

grilled hanger **steak** / mushroom / frites / aioli 17.
Bergecrac, Château Barouillet 3 oz. - 8. / 5 oz. - 13.

CHEESE

three selections 17. / *five selections 23.
maple pear butter

Ashley / Vaughn, ON / goat
ash rind and center, chalky, creamy, earthy

la Rougette / Bavaria, GER / cow
triple cream, washed rind, buttery, floral

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

Avonlea Clothbound Cheddar / P.E.I / raw cow
dense, salty, sharp

Comté, Grand Reserve / Poligny, FR / raw cow
firm, fruity, hay, slight smokiness

Miranda / Noyan, QC / cow
semi-firm, surface-ripened, salty, walnuts, almonds

Bleu d'Auvergne / France / raw cow
creamy, spicy, grassy

SWEET

nutella **chocolate bomb** / espresso caramel / nugatine 9.
Anatolikos, Agioritikos, Gaia '05 10.

white chocolate **crème brûlée** / macerated fig 7.
Jurançon, La Magendia '13 10.

banana **fritter** / chocolate / almond / gelato 8.
Moscato Dorado, Cesar Florido 9.

strawberry & cream / pavlova / rose / pomegranate 8.
Late Harvest Gewurztraminer, Featherstone '16 10.

baked Alaska / cherry / meringue / hazelnut gelato 8.
Rutherglen Muscat, Campbell's 9.

Pure's **gelato** / 3 flavours / fresh fruit garnish 9.
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

Baud Château Chalon Grand Cru 2005 & Jura Comté 6 mois
We're pleased to offer one of the world's classic pairings at \$18 per serving

SPARKLING

	3oz	5oz	Btl
Penedès, Cava Brut, Parés Baltà, SP, NV	6	9	45
Borealis rosé, Hinterland, Charmat, PEC, '16			54
Cave Spring Cellars, Blanc de Beckta, NI, NV	7	12	60
Pet-Nat, Free Mousse, Tête Rouge, Saumur, Loire, FR, NV			66
Loire, X-Bulles Ancestrale, Vincent Caillé, FR, NV			66
Lambrusco di Sorbara, Podere il Saliceto, IT, NV	9	14	68
Conca del Riu, Brut Rosé, De Nit, Raventós I Blanc, SP, '14			78
Champagne Extra Brut, 5 terroirs, J-M Sélèque, FR, '12			161
Champagne Brut Rosé, J-M Sélèque, Pierry, FR, NV			171

WHITE

	3oz	5oz	Btl
Terra Alta, Verdejo, Casa Mariol, SP, '16			44
Riesling, Dolomite, Cave Spring Cellars, NI, '15	6	9	45
Beira Atlantico, Vinhos Velhas, Luis Pato, PT, '15			52
Sauvignon Blanc&Sémillon, Tollgate, Stratus,NI,'16	7	12	56
Calcaire, Norman Hardie, PEC, '16			57
Swartland, Chenin Blanc, Mullineux, SA,'16	7	12	57
Taburno, Falanghina, Masseria Frattasi, IT, '16	7	12	57
Pays d'Oc, Glou Glou des Gourgoules, FR,'16(raw)	8	13	61
Chardonnay, Shirrtail Creek, Hess, Monterey, CA, '16			61
Sauvignon Blanc, Tinpot Hut, Marlborough, NZ, '16			62
Vinho Verde, Loureiro, Ahpros, PT, '16(raw)			66
Baden, Müller Thurgau, Enderle & Moll, GER, '16(raw)			66
Calce, Le Tourbillon De La Vie, Padié, VDF, FR, '15	9	14	66
Chardonnay, Vineyard, Closson Chase, PEC, '14			67
Piedmont, Cortese, Vino Bianco, Bellotti, IT, '15(raw)			68
Rosé, Roselana, Pearl Morisette, Jordan, NI, '15			69
Wagram, Gruner Veltliner, Am Berg, Ott, AUT, '15(raw)			69
Roero Arneis, Vietti, Piedmont, IT, '14			71
Chardonnay, Cuvée Métis, Pearl Morisette, NI, '14	10	15	72
Pouilly-Fumé, Les Porcheronnes, Deschamps, FR,'16			74
Clos Lentiscus, Xarel-Lo,Perill Blanc, SP, '15(amphora/raw)			79
Jasnieres, Prémices, Bellivière, Eric Nicolas, FR, '15(raw)			83
Somerset West, Orbital-frontal Cortex, BlankBottle, SA,'16			85
Burgundy, Hautes-Côtes de Beaune, N.Ferrand, FR, '10			86
St-Julien en St-Alban, Marsanne, Eric Texier, Rhône,FR,'14			87
Chardonnay, Overlook, Landmark, Sonoma, CA, '14			88
Savennières, Domaine aux Moines, Loire, FR, '13			88
Alto Adige, Pinot Grigio, Castel Ringberg, E.Walch, IT, '16			89
Chardonnay, 'Sans Souffre', Norm Hardie, PEC,'15(raw)			95
Vin de France, Léon Barral, Terret blanc, FR, '14(raw)			110
Chablis, Terroirs de Béru, Château de Béru, FR, '15			138
Chardonnay, Linda Vista, Mathiasson, Napa, CA, '15			140
Chardonnay, Jayson, Pahlmeyer, North Coast, CA,'12			188

RED

	3oz	5oz	Btl
Marche, Sangiovese & Montepulciano, Ciu Ciu,IT,'15(bio)			46
Nauoussa, Young Vines Xinomavro, Thymiopoulos, GR, '15			46
Terra Alta, Tempranillo/Carignano, Somdinou,SP,'14	6	10	47
Navarra, Garnacha, Viña Zorzal, SP, '15	7	11	54
Ventoux, Anthera, Domaine du Bon Remède,FR,'15	7	12	56
Stellenbosch, Syrah & Cinsault, P & P, SA, '16	7	12	59
Bergecrac, Château Barouillet, FR, '16(magnum)	8	13	125
Rosso di Valtellina, Nebbiolo, Plozza, IT, '12	8	13	62
Barbera & Dolcetto, Bellotti Rosso, IT, '15(raw)			69
Cabernet Sauvignon, Girasole, CA, '14(bio)			69
Bourgeuil, Trinch!! Catherine&Pierre Breton, FR, '15	9	14	-
Beaujolais Cru Morgon, Les Charmes,Bellevue, FR, '14(raw)			72
Chianti Classico, Castello di Verrazzano, Greve, IT, '14			72
Cabernet Franc, Métis, Pearl Morisette, NI, '15(raw)			75
Côtes du Rhône, Élodie Balme, FR, '15(raw)	11	15	141
Vallée d'Aoste, Fumin, Grosjean Frères, IT, '13(raw)			77
Zinfandel, Lake Sonoma, Dry Creek Valley, CA, '13			77
Côtes du Roussillon, Monte Nero, Boucabeille, FR, '15			78
Madrid, La Bruja de Rozas, Commando G, SP, '15(raw)			78
Pfalz, Pinot Noir, Pfeffingen, GER, '14(raw)			80
Côtes Catalanes, Le Nain Violet, La Pertuisane, FR, '13			84
Pinot Noir, Barrel Select, Stanners, PEC, '14			85
Clos Lentiscus, Perill Noir, Sumoll, SP, '10(amphora/raw)			88
Tuscany, Perlato del Bosco, Tua Rita, IT, '14			86
Pinot Noir, Schubert, Wairarapa, Martinborough,NZ, '14			89
Ribera del Duero, Conde de San Cristóbal, SP, '14			90
Old Vines Malbec, Lujan de Cuyo, Versado, ARG, '12			95
Bordeaux, Château Le Puy, Emilien, FR, '13(raw)			96
Burgenland, Antanasisus, Gut Oggau, AUT, '15(raw)			105
Beaujolais, Fleurie, Jean-Louis Dutraive, FR,'16(raw)			110
Baden, Pinot Noir, Liaison, Enderle & Moll, GER, '15(raw)			118
Barbaresco, La Bioca, Piedmont, IT, '13			123
Saumur, Les Motelles, Guiberteau, Loire, FR, '14(raw)			128
Cabernet Sauvignon Estate, Obsidian Ridge, CA,'14			130
Burgundy, Domaine Arlaud, Roncévie, FR, '14			132
Barolo, Reva, Monforte d'Alba, Piedmont, IT, '12			150
Toro, Tempranillo, Pago la Jara, Telmo Rodriguez, SP, '12			155
Bordeaux, Château Arnould, Haut-Médoc, FR, '12			156
Meritage Blend, Red Icon, Painted Rock, B.C, '14			157
St. Joseph, l'Olivae, Domaine Coursodon, Rhône, FR, '14			160
Cabernet Sauvignon, Mathiasson, Napa Valley, CA, '13			169
Cabernet Sauvignon, Waterstone, Napa,CA,'10(Magnum)			250
Barolo Riserva, Borgogno et Figli, IT, '97			280

DESSERT AND FORTIFIED

	2oz	Bottle
Rutherglen Muscat, Campbell's, AUS	9	50
Moscato Dorado, Cesar Florido, Xérez, SP, NV	9	60
Indian Summer Riesling, Cave Spring, NI, '16	10	59
Late Harvest Gewurztraminer, Featherstone, NI, '16	10	59
Porto, Colheita, Dona Matilda, Douro, PT, '08	10	100
Jurançon, La Magendia, Lapeyre, FR, '13	10	126
Limoncello, Nastro d'Oro, Penisola Sorrentina, IT	10	111
Agiorgitiko, Anatolikos, Gaia, Nemea, GR, '05	11	80
Vouvray, Les Aubuisières, Le Marigny, Loire, FR, '03	-	150
Vin Jaune, Château Chalon, Baud, Jura, FR, '05	16	-

BEER, CIDER & SAKE

Bottles:

Flying Monkeys Hoptical Illusion, Muskoka Mad Tom IPA, Flying Monkeys Antigravity, Flying Monkeys Amber Ale, Rodenbach Grand Cru - 6 Cameron's Brett Saison - 8

Cider: Southbrook Wild Ferment Cider- 3oz - 5./5oz - 8. btl.- 40

Sake: Tengumai, Junmai Umajun btl. - 70

Draft:

Beau's Lugtread Lagered Ale - 7

Kichesippi Heller Highwater - 7

Kichesippi Bristol Stout - 8

Muskoka Detour - 8