



WELCOME BACK!

Limited time dinner special;

2 SAVOURY SMALL PLATES FOR

\$30 PER PERSON

*we suggest 2-3 small plates per person for a full meal

Please make your server aware of any allergies prior to ordering

SNACKS

Nat's sourdough with brown butter **3.**

Frites with aioli **7.**

Warm marinated olives **7.**

Mixed cheese & charcuterie plate **25.**

SAVOURY SMALL PLATES

artisanal cheese plate

3 cheeses / house compote / crostini

charcuterie plate

3 meats / house pickles / mustard / crostini

beef tartare

capers / mustard / shallots / cured egg yolk / crostini
O. et H. Bour 'L'instant Croquant', France, 2018

prosciutto & burrata salad

endive / radicchio / balsamic
Celler del Roure, Cullerot, Valencia, Spain, 2019

baby back ribs

broccolini/sweet potatoes/hoisin & orange sauce/crispy wonton
Pinot Noir, Rosewood Estate, Niagara, 2018

ricotta gnocchi

bacon / cream / pickled sweet potato / kale / walnuts
Brokenstone Estate Chardonnay, PEC, 2018

patagonia prawns

risotto / red thai curry sauce / scallions / peanuts
Rose, Vulcanico, Azores Wine Co., Portugal 2019

pan seared rainbow trout

nduja sausage/cream/green beans/potato/matane shrimp
Chinon Blanc, Jean-Maurice Raffault, Loire Valley, France 2019

marinated hanger steak

mushrooms / frites / aioli
Herdade do Arrepiado, Alentejano, Portugal, 2018

duck breast

farro / carrot puree / cranberry
Syrah, de Rosette, Dom. Benoit Roseau, 2017

VEGAN SAVOURY SMALL PLATES

heirloom carrots

leek & cashew puree / pickled leeks / dukkah
Chinon Blanc, Jean-Maurice Raffault, Loire Valley, France 2019

grilled tempeh

roasted carrots / manchamantel sauce / radish / crispy plantain
Pinot Noir, Rosewood Estate, Niagara, 2018

SWEETS

Chocolate bomb / caramel / chocolate peanut crunch **9.**

Choux pastry / hazelnut buttercream / amarena cherries **8.**

Farinella gelato / assorted flavours **10.**

WINES BY THE GLASS

SPARKLING

Blanc de Beckta, Cave Spring Cellars, NI, NV **12.**

WHITE & ROSE

Chinon Blanc, Jean-Maurice Raffault, Loire Valley, France 2019 **15.**

Celler del Roure, Cullerot, Valencia, Spain, 2019 **12.**

Chardonnay, Brokenstone Estate, Prince Edward County, 2018 **11.**

Rose, Vulcanico, Azores Wine Co., Portugal 2019 **14.**

RED

Grignan-les-Adhémar, O. et H. Bour 'L'instant Croquant', Domaine de Grangeneuve, Rhône, France, 2018 **11.**

Herdade do Arrepiado, Alentejano, Portugal, 2018 **13.**

Syrah de Rosette, Dom. Benoit Roseau, 2017 **14.**

Pinot Noir, Rosewood Estate, Niagara 2018 **12.**

DESSERT & FORTIFIED (2OZ)

Porto, LBV, Taylor Fladgate, PT **9.**

After 3, Late Harvest Monastrell, SP '11 **10.**

Indian Summer Riesling, Cave Spring, NI '17 **10.**

Rasteau Ambré, Domaine Grand Nicolet, FR **10.**

Limoncello, Distillerie Nastro d'Ordo, IT **10.**

Porto, 10 Year Tawny, W&J Graham's, PT **10.**

Sémillon Botrytis Affected, Stratus, NI '17 **11.**

Porto, 20 Year Tawny, W&J Graham's, PT **16.**

BEER

Kichesippi 1855 Amber Ale (473ml) **7.**

Kichesippi Warrior Woman APA (473ml) **7.**

Kichesippi Heller Highwater Lager (473ml) **7.**

Dom. City Time & Tide Hoppy Lager (355ml) **7.**

Dom. City Until Then Gose with Lime Zest & Tamarind (355ml) **7.**

Dom. City Sunsplit IPA (473ml) **9.**

HOUSE COCKTAILS

Corsican (2.5oz)

Chopin | St.Germain | Lillet | Lemon | Simple **17.**

Par-Tea Thyme

Gin | Sparkling | Thyme&Chamomile Simple | Lemon **16.**

Tequila'n Me Softly (2oz)

Tequila | Cassis | Lime | Ginger Beer **16.**

NON-ALCOHOLIC

Coke, diet coke, ginger ale, 7Up, iced tea **3.**

Juice (orange, apple, cranberry, pineapple) **4.**

Eska Sparkling Water (750ml) **6.**

San Bedito Mineral Water (750ml) **5.**

Beck's Non-Alcoholic Beer **6.**