

APPETIZERS

BREAD BOARD (v,nf) \$17

warm ciabatta rolls & sliced rosemary focaccia, honey thyme whipped butter, roasted garlic and chilli oil, lemon plum jam
add whipped truffle chive butter \$5

FRENCH ONION SOUP (nf) \$18

caramelized onions, Guinness, natural beef stock, garlic crostini, aged gouda cheese, burnt rosemary

CHILLED GRILLED SHRIMP (gf,nf) \$20

chilled grilled shrimp, horseradish aioli, tequila tajin cocktail sauce, grilled radicchio

THE NOSH (v,nf) \$19

honey & roasted garlic whipped ricotta, green goddess hummus, naan bread & baguette crisps

SEAFOOD CAKES (nf) \$24

shrimp, langoustine lobster, yukon gold potato, chives, cherry tomato medley chutney, smoked paprika aioli

TRUFFLE ROASTED MARROW BONE (nf) \$26

truffle salt roasted Canadian marrow bone, preserved lemon gremolata, pickled red onion, charred fig, warm toasted sour dough

BETROOT CARPACCIO (v,gf) \$14

sweet pickled beets, spiced walnut, ricotta salata, sweet mustard dressing, fresh sprouts

HARVEST SOUP \$14

farm-driven and chef inspired
ask your server for today's selection



SALADS

FIG & HALLOUMI SALAD (v,gf) \$24

spring mix greens, fresh figs, charred halloumi, toasted pine nuts, pomegranate, blueberry vinaigrette

MEDITERRANEAN SALAD (v,gf,nf) \$22

little gem lettuce, red onion, cucumber, bell peppers, heirloom cherry tomatoes, feta cheese, kalamata olives, toasted chickpeas, lemon za'atar dressing

CAESAR SALAD (nf) \$22

little gem lettuce, smoked bacon, house-made crostini, hard-boiled egg, classic caesar dressing

ADD-ONS

GRILLED CHICKEN BREAST \$10

SAUTÉED SHRIMP \$12

CRISPY TOFU \$8

GRILLED SALMON \$14

HANDHELD

THE GRASS ROOTS BURGER (v,nf) \$24

6 oz Beyond Beef burger, vegan provolone, heirloom tomato, leaf lettuce, garlic aioli, Martin's potato bun

THE 1881 BURGER (nf) \$28

6 oz Ontario brisket burger, smoked bacon, aged white cheddar, heirloom tomato, leaf lettuce, garlic aioli, Martin's potato bun

AVOCADO CHICKEN CLUB (nf) \$28

6 oz grilled chicken breast, fresh seasoned avocado, Canadian brie, smoked bacon, heirloom tomato, leaf lettuce, garlic aioli, ciabatta roll

CROWN ROYAL PRIME RIB SANDWICH (nf) \$32

thinly sliced Ontario AAA prime rib, caramelized onions, aged gouda, Papo Seco, Crown Royal jus



THE MAIN RACE

BONE-IN ONTARIO VEAL (nf) \$44

7 oz bone-in Ontario veal chop, panko crusted, basil salsa verde, brown butter squash purée, charred vine tomatoes & broccolini

ONTARIO AAA STEAK & TRUFFLE FRIES (nf) \$52

7 oz Ontario AAA Striploin, herb truffle fries, truffle aioli, Crown Royal jus

ROASTED CAULIFLOWER "STEAK" (v,gf,nf) \$24

sweet Moroccan spiced roasted cauliflower steak, sweet potato & chickpea cassoulet, charred honey thyme carrots & broccolini, charred vine tomatoes, green goddess oil

GREEN GODDESS CAMPANELLE (v,nf) \$24

grano duro campanelle, seared wild mushrooms & pearl onions, green goddess cream sauce, fresh stracciatella, onion sprouts

SPRING PLUM & CROWN CHICKEN SUPREME (gf,nf) \$28

thyme marinated Canadian chicken supreme, Crown Royal plum gastrique, pan roasted plum & shallots, sautéed baby kale, roasted sweet potato rice mix, pea seedlings

HOT SEARED LEMON BRANZINO (gf,nf) \$35

cherry tomato, grilled mini peppers & broccolini, sautéed baby kale, preserved lemon vinaigrette

SIZZLING PANNIKINS

MUSHROOM PANNIKIN (v,nf) \$14

sautéed mushrooms, caramelized onions, whole garlic, fresh herbs

GARLIC SHRIMP PANNIKIN (nf) \$18

sautéed shrimp, garlic butter, cream, fresh herbs



v - vegetarian gf - gluten-free nf - nut-free

DESSERTS

MOM'S CHOCOLATE CAKE (v) \$14

torched marshmallow, raspberries, mint

SUNSHINE BOUNTY (v,gf,nf) \$14

assorted melon, mango, mixed berries, kiwi, cinnamon whipped cream

DUBAI PISTACHIO & CHOCOLATE SUNDAE (v) \$16

vanilla ice cream, pistachio crema, chocolate ganache, Dubai dessert bar, candied pistachios, fresh berries, whipped cinnamon cream

ARTISAN CHEESE BOARD (nf) \$26

Niagara gold gouda, Canadian brie, aged cheddar, manchego, fresh grapes & berries, flatbread, Niagara honeycomb, fig spread

KIDS MENU

SLIDERS (nf) \$13

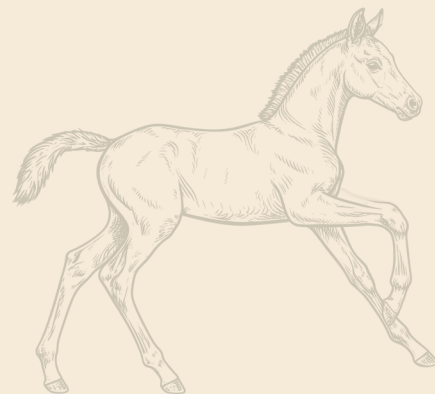
two beef patties, lettuce & tomato, served with fries
add white cheddar \$5

CHICKEN FINGERS & FRIES (nf) \$14

seasoned chicken breast strips served with plum sauce

PASTA OF THE DAY (nf) \$12

choice of cream sauce, tomato sauce, or butter, garlic bread



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