



TO BEGIN

- CAESAR SALAD** 16-
Maple bacon, parmesan crisps
- BURRATA** 20-
Prosciutto, charred red grapes, balsamic pearls, basil + parmesan crisps
- CROSTONE** 18-
Grilled sourdough, fresh figs, Stracciatella di bufala, Calabrian chili honey
- CRAB CAKES** 21-
Apple jicama slaw, lemon remoulade
- KOREAN CAULIFLOWER** 18-
Gochujang, crushed cashews bean sprouts, cilantro **GF DF**
- FRITTO MISTO** 20-
Calamari, shrimp, cauliflower, acorn squash + spicy aioli **GF**
- BONE MARROW** 24-
Bacon shallot jam, confit garlic sourdough fettunta

MAINS

- PAPPARDELLE** 24-
Wild boar ragu, shaved Manchego cheese
- RISOTTO** 32-
Seared scallops, butternut squash + honey mushrooms **GF**
- RAVIOLI** 26-
Spinach + ricotta, pesto rose sauce
- CABERNET BRAISED BEEF SHORT RIB** 38-
Parmesan celeriac + potato puree, roasted fall vegetables + shallot marmalade
- ARCTIC CHAR** 32-
Cauliflower puree, heirloom Carrots, green beans + beurre Rouge
- DUCK CONFIT** 32-
Celeriac puree, root vegetables, Haricots verts + orange gastrique
- AUBERGINE** 30-
Beet root glazed eggplant, Celeriac puree, heirloom carrots, crisp oyster mushrooms + root vegetable demi ***vegan**

PLANKS

Assorted meats, cheeses and accompaniments
For 2 30-
For 4 40-

FROM THE GRILL

- STEAK FRITES** 40-
10 oz. NY Striploin, marrow butter + truffle parmesan frites
- FILET MIGNON** 46-
6 oz bacon wrapped tenderloin, Crispy pecorino herb potatoes, asparagus + demi
- STEAK SALAD** 32-
Mocha rubbed flank, lacinato kale, squash, gorgonzola, pecans, cranberries, maple balsamic vinaigrette
- ONTARIO LAMB** 48-
Lacinato kale, fingerling potatoes + Cranberry jus
- BURGER** 24-
Bison & boar, double smoked bacon, shallot marmalade, brie, roasted garlic aioli, arugula + side of choice
- TOMAHAWK** **MP**
(serves 2-3 ppl)
40 oz bone in rib eye choice of 3 sides

SIDES

- TRUFFLE PARMESAN FRITES** 11-
- CAESAR SALAD** 8-
- ROASTED FALL VEGETABLES** 12-
- CRISPY PECORINO POTATOES** 12-
- KUNG PAO BRUSSEL SPROUTS** 14-