

Snacks

Fresh East-Coast Oysters	6/25-12/50
<i>Shallot Mignonette, Horseradish, Lemon</i>	
Dressed Heirloom Tomatoes On Toast	20
<i>Basil, Balsamic, Upper Canada Ricotta</i>	
Charred Shishito Peppers	18
<i>Cumin, Yogurt, Lemon</i>	
Albacore Tuna Ceviche	24
<i>Red Chili, Cucumber, Peanut, Cilantro, Pita Chips</i>	
Dressed Ontario Burrata	24
<i>Sweet & Sour Beets, Pickled Red Onion, Tarragon, Grilled Sourdough</i>	

Appetizers

Sweet Corn Soup	18
<i>Piquillo Pepper, Bocconcini, Basil</i>	
Gem Lettuce Caesar Salad	22
<i>White Anchovy, Brioche Croutons, Double Smoked Bacon, Parmigiano</i>	
Dressed Beet & Summer Berry Salad	21
<i>Blueberry, Currant, Goat's Cheese, Arugula</i>	
Heirloom Tomato & Melon Salad	25
<i>Soft Herbs, Smoked Comfort Cream</i>	

Main Courses

Pan-Roasted Half Chicken	40
<i>New Potato, Sweet Corn, Chanterelles, Smoked Shallots Pickled Red Onion, Black Pepper Jus</i>	
Dry-Aged Steak Frites	47
<i>8oz Striploin, Café de Paris Butter, Hand-Cut Fries, Baby Greens</i>	
Handmade Farfalle	34
<i>Summer Squash, Fogo Island Shrimp, Roasted Tomato, Ricotta, Mint</i>	
Pan-Seared Rainbow Trout	38
<i>Ohme Farms New Potato, Baby Leek, Buttermilk, Salmon Roe, Dill</i>	
Cumbrae Beef Burger	29
<i>Sesame Seed Bun, Double Smoked Bacon, Aged Cheddar, Smoked Paprika Ketchup, Garlic Aioli, Hand-Cut Fries</i>	
Ontario Sweet Corn Risotto	35
<i>Red Chili, Spring Onion, Parmesan, Apricot Vinaigrette</i>	

Lunch Features 11:30-4:30

Margherita Pizza	19
<i>Tomato, Fior de Latte, Basil</i>	
Meat Pizza	23
<i>'Nduja, Soppresata, Pepperoni, Spicy Cacciatore, Mozzarella, Arugula</i>	
Cremini Mushroom & Blue Cheese Pizza	22
<i>Confit Garlic, Blue Cheese, Rosemary Honey</i>	
Beer Battered Fish & Chips	27
<i>Fogo Island Cod, Celeriac Remoulade, Tartar Sauce, Hand-Cut Fries</i>	

Dinner Features 5:00-8:00

Roasted Cumbrae's Ribeye For Two	150
<i>Grilled Rapini, Fingerling Potato, Charred Tomato, Garlic</i>	
Pan-Roasted Sablefish	44
<i>Steamed Clams, New Potato, Sweet Corn, Pink Peppercorn & Chardonnay Broth</i>	