

appetizers

NORTHERN CAESAR	15
baby romaine, roasted garlic dressing, puffed wild rice, maple bacon, cured egg yolk	
ROASTED MUSHROOM SOUP	12
mushroom & herb salad, chive crème fraiche	
ORGANIC GREEN SALAD	12
maple granola, apple vinaigrette, preserved Ontario cantaloupe	
CRISPY PERCH	13
sea buckthorn tartar sauce, carrot coleslaw, fingerling potato salad	
SMOKEY BEAN SOUP	10
smoked pork hock, braised white beans, root vegetables	



boards

CHARCUTERIE	19/29
house made cured, smoked and cooked meats, pickles, mustard, grilled spelt bread	
CHEESE BOARD	19/29
artisanal Canadian cheeses, honey, fruit compote, oat and seed crisps	
CELLAR BOARD	25
an assortment of our house made charcuterie, Canadian cheeses, variety of pickles, grilled spelt bread	

dinner entrées

STEAK FRITES	29
grilled flat iron steak, red wine onion jus, caramelized onions, skinny fries	
BRAISED LAMB SHANK	26
butternut squash mash, braised red wine cabbage, hazelnut crunch, mustard jus	
SMOKED CHICKEN	24
roasted pepper puree, chicken baked beans, chow chow, braised winter greens	
SOCKEYE SALMON	29
Canadian quinoa, brown butter & birch, celeriac puree, crispy Brussels sprouts	
PARSNIP GNOCCHI	19
Parisienne gnocchi, Roasted parsnip, walnut pesto, parsnip puree, Handeck cheese	
THE BRUCE BURGER	19
brioche bun, Swiss cheese, aioli, catsup, pickles, served with skinny fries or green salad	
SPROUTED LEGUME BURGER	17
brioche bun, sauteed mushrooms, tomato jam, greens, served with skinny fries or salad	

