

## appetizers

<b>NORTHERN CAESAR</b>	13
baby romaine, puffed wild rice, cured egg yolk, maple candied bacon, roasted garlic dressing	
<b>ORGANIC GREENS</b>	11
Bruce honey & hemp seed vinaigrette, pickled strawberry, walnuts	
<b>SUMMER SQUASH SOUP</b>	11
chilled squash purée, cultured yoghurt, vadouvan pumpkin granola	
<b>PERTH POUTINE</b>	10
frites, herb gravy, Gunn's Hill cheese curds	
<b>HEIRLOOM TOMATOES</b>	14
Elmira tomatoes, whipped ricotta, basil vinaigrette, spelt crisps, arugula	

## boards

<b>CHARCUTERIE</b>	19/29
assorted house made varieties, mustard, pickles, chicken chips	
<b>CANADIAN CHEESE</b>	19/29
single origin three or six cheeses, pickles, honey, crackers	
<b>ACADIAN SEAFOOD BOARD</b>	22
crispy fish fritters, smoked trout, brandade, Fogo Island shrimp, bannock, chow chow, dulce tartar	

## sandwiches

*all sandwiches come with choice of skinny frites or greens*

<b>BRUCE BACON BURGER</b>	19
fresh, ground-in-house beef, braised bacon, Wildwood cheese, maple aioli, pickled onions, catsup, brioche bun	
<b>THE REUBEN</b>	18
house smoked brisket, Patterson Island dressing, Handeck cheese, sauerkraut, rye bread	
<b>THE BRUCE CRUNCH</b>	17
fried chicken, house hot sauce, ramp-ch, house pickles, brioche bun	
<b>SPROUTED LEGUME BURGER</b>	17
tomato jam, shitake mushrooms, arugula, chow chow, brioche bun	

## lunch entrées

<b>STEAK FRITES</b>	29
grilled flat Iron steak, fine herbs, classic béarnaise, skinny frites	
<b>MUSHROOM TAGLIATELLE</b>	21
organic mushrooms, fresh egg pasta, cured egg yolk, ramp & seed pesto, Swiss chard, pickled pearl onions	
<b>FOGO ISLAND COD</b>	34
pan-seared cod, organic coco bean nage, oven dried tomatoes, fennel & radish salad, sea buckthorn vinaigrette	



Executive Chef **Arron Carley**  
 Chef de Cuisine **Gilad Rozenberg**