

## appetizers

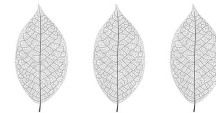
<b>NORTHERN CAESAR</b>	15
baby romaine, roasted garlic dressing, puffed wild rice, maple bacon, cured egg yolk	
<b>ORGANIC GREENS</b>	12
hemp oil and apple dye vinaigrette, pickled cantaloupe, hemp seed	
<b>FALL HARVEST SOUP</b>	13
roasted pumpkin and parsnip, spiced granola, yogurt	
<b>FLATBREAD RICOTTA</b>	16
confit garlic, roasted squash, herb pesto, campfire bread	
<b>CRISPY PERCH</b>	16
smokey tomato hot sauce, griddled corn bread, chow chow remoulade	
<b>BEETROOT SALAD</b>	14
whipped goat cheese, Ontario peanuts, caraway vinaigrette	

## boards

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

## lunch entrées

<b>STEAK FRITES</b>	29
grilled flat Iron steak, red wine onion jus, caramelized onion, skinny frites	
<b>TAGLIOLINI</b>	26
fresh egg pasta, braised pork shoulder, roasted squash, butter fried walnut crunch, Handeck cheese	
<b>FOGO ISLAND COD</b>	34
celeriac purée, fried Brussels sprouts, warm beluga lentils, brown butter birch vinaigrette	
<b>BARLEY RISOTTO</b>	22
organic barley, roasted cauliflower, sautéed mushrooms, pesto, pumpkin seed and 5 Brothers cheese	



## sandwiches

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

<b>THE BRUCE BURGER</b>	19
fresh, ground-in-house beef, 5 Brothers cheese, aioli, catsup, pickles, brioche bun	
<b>FRIED CHICKEN SANDWICH</b>	17
local chicken brioche bun, ramp and ranch dressing, pickles	
<b>SPROUTED LEGUME BURGER</b>	17
brioche bun, sautéed mushrooms, tomato jam	

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