

snacks & soup

SALT COD CROQUETTES sun-dried tomato - roasted garlic aioli	17	
JUMBO SHRIMP COCKTAIL traditional sauce, lemon	25	
HOUSE-MADE CHARCUTERIE chicken liver mousse, mortadella, American-style ham, duck prosciutto, mustard, pickles, warm sourdough	29	
ONTARIO CORN SOUP grilled corn, popcorn, lemon oil	20	 
TÊTE DE MOINE Swiss semi-hard, raw cow's milk cheese, apple-walnut chutney, fresh apple, fruit and nut bread	19	

big salads

SOBA NOODLE SALAD crunchy vegetables, edamame, miso-marinated mushrooms, tofu, sesame-ginger dressing, puffed rice, peanuts	23 35*	 
LITTLE GEM CAESAR SALAD radicchio, endive, sourdough crumb, house bacon, white anchovy, parmesan	25 37*	 
ROASTED SUMMER BEETS cherry vinegar, pickled blackberries, toasted pecans, feta	25 37*	 
B.C. ALBACORE TUNA AND WHITE BEAN SALAD baby romaine, artichoke heart, hearts of palm, cherry tomato, Niçoise olive, pickled shallot, red wine vinaigrette	25 37*	
ADD COLD ROAST CHICKEN OR POACHED SHRIMP	15	

desserts

BASQUE BURNT CHEESECAKE 16-hour orange confit, orange-bay leaf syrup	19	
SEASONAL FRUIT CUP the best fruit with complementary sorbet	13	 
ESPRESSO AFFOGATO vanilla bean ice cream 'drowned' in espresso	13	 
DEATH BY CHOCOLATE CAKE 8-layer devil's food cake, dark chocolate buttercream, dark chocolate ganache, whipped crème fraîche (limited quantity daily)	19	

lunch

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*2-COURSE PRIX FIXE

INCLUDES YOUR CHOICE
OF DESSERT

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sandwiches & plates

WAFFLE CROQUE MONSIEUR Belgian waffle, Alpine cheeses, American-style ham, Dijon, mornay sauce, green salad	29 41*	
MTL-STYLE SMOKED MEAT toasted rye, yellow mustard, sour pickle, deli coleslaw	29 41*	
BALSAMIC-ROASTED MUSHROOM TOAST house-made mascarpone, shaved zucchini, cipollini onion, sourdough toast, green salad	27 39*	 
EAST COAST DONAIR WRAP shaved spiced beef, traditional sweet sauce, iceberg, tomato, onion, Ruffles, breath mints	27 39*	
MEZZE PLATTER falafel, baba ghanouj, hummus, Lebanese pickles, cucumber salad, samosa, muhammara, warm pita	29 41*	
PAN-SEARED SCALLOPS carrot-green papaya slaw, Japanese yam, bok choy, lemongrass vinaigrette, toasted sesame	37 49*	
CAVATELLI IN ROASTED HEIRLOOM TOMATO SAUCE confit cherry tomato, toasted walnut pangrattato, parmesan	27 39*	

ALL OF OUR BREAD AND CURED MEATS
ARE MADE IN HOUSE!

VEGAN OPTION AVAILABLE 

GLUTEN-FREE OPTION AVAILABLE 