

Appetizers

Cucumber Gazpacho 16

tchilled cucumber gazpacho | mint | granny smith apple | grapes

Grilled Octopus 34

grilled spanish octopus | almond ajoblanco | sumac | pomegranate

Burrata 31

heirloom tomatoes | tomato water | basil oil | gnocco fritto

Jamón Ibérico "Cinco Jotas" 54

100% acorn fed pata negra ham | pan con tomate

Pita & Dips 19

homemade pita bread | beets hummus | black sesame baba ganoush | basil sheep milk racotta

Harissa Spiced Beef Tartare 27

mild harissa | mint yogurt | chickpea tuile

Charcuterie & Cheese Board 33 / 56

pickled giardiniera | fig jam | grilled sourdough

Cheese Board 31

5 varieties of artisanal cheeses | condiments | craquelin

Salads

add chicken 16 add shrimp 16 add lobster 35

Vietnamese Salad 17

crunchy vegetables | red cabbage | peanuts | grapefruit | ginger-rau-ram dressing

Lobster & Ontario Asparagus 48

chilled canadian lobster | buttermilk lemongrass dressing | grilled asparagus | coriander oil

Farro & Kale Salad 19

grilled kale | preserved lemon | green olives | oven baked baby carrots | tahini dressing

Salad Au Pistou 23

romaine lettuce | caesar dressing | basil pesto | shaved carrots | parmesan | rosemary crostini | bacon crisp | anchovy

Cobb Salad 32

iceberg lettuce | grilled chicken | blue cheese | bacon lardon | eggs | tomatoes | avocado | herbs ranch dressing

Mixed Green Salad 17

mixed greens | carrots | cherry tomatoes | radish | lemon vinaigrette

Raw Bar

Fresh Oysters 28/48

half dozen or full dozen east coast oysters | mignonette | lemon | horseradish

Red Snapper Ceviche 21

citrus cured red snapper | strawberry & rhubarb hibiscus sauce | jalapeño

Tuna Tartare 33

preserved meyer lemon | summer truffle | horseradish crème fraîche | gauffrettes

Caviar by Maison Kaviari

Baeri 50g - 265 Kristal 50g - 300

crème fraîche | potato blinis | traditional garnishes

Fresh Pressed

8oz

Four The Green 12

kale | green apple | cucumber | celery | lemon | ginger

Four The Energy 12

mango | banana | pineapple

Four The Bones 12

oat milk | cocoa | banana | dates | cinnamon | hemp hearts

Four the Mind 12

beet | apple | carrot | lemon | ginger

Entrées

d|Burger 31

top sirloin | caramelized onions | tomato | morbier cheese | house sauce | grilled mushrooms | side of petites frites

add bacon 4

Steak Frites 60

10oz AAA Alberta striploin | béarnaise sauce | broccolini | side of petites frites

Branzino 36

pan seared branzino | romesco purée | piquillo vierge sauce | zucchini | marcona almonds

Roasted Chicken 35

roasted chicken breast | heirloom carrots | mustard jus

Israeli Couscous 29

saffron | artichoke | snap peas | heirloom carrot | asparagus | green beans

Orecchiette Pasta 21 / 32

basil pesto | pine nuts | oven dried tomatoes | tagiasca olives | pecorino cheese

Turkey Club Sandwich 29

bibb lettuce | tomatoes | avocado | magic sauce | multigrain bread | roasted turkey ham | bacon | jalapeño mayo | side of petites frites

Vegetables & Sides

Blistered Shishito Peppers 12

Grilled Ontario Asparagus 15

Crispy Hen Of The Wood 15

Broccolini 14

Petites Frites 12

Parmesan & Truffle Frites 20

Desserts

Rhubarb & Watermelon Sundae 14

rhubarb & yogurt ice cream | lime infused watermelon | yogurt foam | crunchy meringue

*recommended pairing:
2019, Henry of Pelham, Late Harvest Vidal Special Select,
Ontario VQA 2oz | 19*

Forêt Noire 14

sour cherry compote | cocoa sponge | kirsch mousse | chocolate curls

*recommended pairing:
Forty Creek, Copper Pot Canadian Whiskey 1oz | 10*

Strawberry & Basil Tart 13

strawberry & ruby ganache | basil gel | strawberry sorbet

*recommended pairing:
2019, Two Sisters, Riesling, Niagara Escarpment 5oz | 16*

Dulce de Leche Cake 13

tres leche sponge | dulce de leche whip ganache | lime zest | salted caramel pearls | edible flower | dulcely chocolate

*recommended pairing:
JC Reserva de La Familia Extra Añejo Tequila 1oz | 38*

Ice Cream & Sorbet 4 per scoop

please ask your server for our selection of flavors