

BRUNCH

APPETIZERS

Soup of the Day chef-inspired daily soup	11
Popcorn Chicken maple gochujang sauce	18
Old Bay Fried Calamari magic maple mayo, chili tomato jam	18
Fried Broccoli v sweet chili soy sauce	16
Crispy Fish Tacos two tacos, sesame ginger slaw, magic maple mayo, corn tortilla	16
BBQ Pulled Pork Tacos three tacos, jícama & apple slaw, fried jalapeño, kozlik's smoky mustard, flour tortilla	16
Baked Spinach & Artichoke Dip v cheddar, mozzarella, grana padano, kozlik's mustard, naan bread, seasonal crudités	20


GREENS & BOWLS

Classic Cobb gf bacon, stilton cheese, avocado, egg, tomato, cucumber, maple mustard dressing	22
Kale Caesar v horseradish garlic dressing, radish, grana padano, croutons	17
Salmon Poke Bowl gf rice, cucumber, avocado, carrot, cabbage, nori, soybeans, magic maple mayo	26
100km Great Plains Bowl v gf lentils, soybeans, chickpeas, quinoa, summer squash, organic greens, sumac tahini	21

ADD TO ANY SALAD
+ bacon 4 + chicken breast 13 + salmon 16

Executive Chef Ryan Lister
Chef de Cuisine James Gilkinson

POUTINES

Breakfast Poutine peameal bacon, cheese curds, fries, egg, beans, gravy	19
	
DID YOU KNOW? “Poutine” is Québec slang for “a mess.”	
The O.G. fries, québec curds, chicken gravy	13
Meatless Mushroom v gf fries, québec curds, mushroom & coffee gravy	14
Smoked Meat fries, québec curds, chicken gravy	17

MEAT & BREAD

served with fries, caesar salad or daily soup + gluten-free bun 2	
Smoked Salmon Bannock norwegian smoked salmon, red onion, cream cheese, arugula, capers	23
Veggie Donair Wrap v split pea & lentil falafel, spicy cashew aioli, tomato, lettuce, pickled turnips, tortilla	20
Brisket Cheeseburger 6oz patty, processed cheese, magic maple mayo, lettuce, tomato, onion, pickle	22
Grilled Cheese v brodfLOUR sourdough, aged cheddar & swiss cheese, caramelized onion, kozlik's smoky mustard	21
Free-run Turkey Burger guacamole, tomato, arugula, dill pickle mayo, onion ring	24
Toronttréal Smoked Meat toasted rye, swiss cheese, sauerkraut, ballpark aioli	24



Our tribute to Montréal,
smoked at our sister restaurant
Beauty Barbecue & Smokehouse

v vegetarian / **gf** gluten-free

BRUNCH

St. Lawrence Benedict peameal bacon, poached eggs, hollandaise, home fries	20
Prairie Huevos Rancheros v fried bannock, hen's egg, lentil chili, salsa, sour cream + egg 1.5 + guac 4	19
Pancakes & Maple Bacon ontario maple syrup, sea salt butter	16
Lumberjack Breakfast sausage, bacon, eggs, maple baked beans, mushrooms, home fries, toast	23
Avocado Toast v brodfLOUR sourdough, mixed seeds, radish, cress, soft-boiled eggs	19

MAINS

Fish & Chips cod, poppy seed slaw, tartar sauce, lemon	23
Arcadian Court Chicken Pot Pie mashed potatoes, scratch gravy The one and only since 1929	24
French Onion Mac & Cheese v aged cheddar, mozzarella, caramelized onions, green salad	23
Turducken Poutine Pizza roast turkey, duck & chicken, québec cheese curds, caramelized onions, gravy Over 23,000 sold!	28

SIDES

Pearl Barley Tabbouleh	6
Tater Tots	6
Sweet Potato Fries	8
Buttered Asparagus	9

DESSERTS

Canadian Butter Tart screch raisins, whipped cream	13
Strawberry Panna Cotta rhubarb compote	13
Dessert of the Week seasonally inspired dessert	MP

SPIRIT-FREE DRINKS

Blackberry Sour blackberry cordial, lemon & lime juice, aquafaba, berries 8	
Undone Lime Daiquiri undone no. 1 rum, lime juice, syrup 10	
Oddbird Spritz oddbird spumante, undone no. 7 orange bitters, soda 12	
No-groni undone no. 2 gin, undone no. 9 red vermouth, undone no. 7 orange bitters 13	
Oddbird Spumante notes of citrus fruits & elderflower with a crisp & balanced acidity 13	
Partake Brewing Blonde Ale, Toronto, ON 0.3% 355ml moderately hopped with caramel, malt & a mild floral nose 8	
BrewDog Punk IPA, Scotland 0.5% 330ml juicy tropical fruit with grassy & pine notes 8	
Daily Lemonade 7	
Daily Juice 7	
Sapsucker Organic Sparkling Tree Water 355ml choice of grapefruit, lime or lemon 7	

Please make us aware of any food allergies,
as there may be ingredients that are not listed.

DRINKS

SIGNATURE COCKTAILS

- Dill Pickle Caesar1.5oz

dillon's canoe dill pickle vodka, walter caesar mix, pepperette, pickle, nasty sauce

14
- Maple Old Fashioned2oz

sortilège maple whisky, maple syrup, walnut bitters

15
- Margarita2oz

sauza silver tequila, triple sec, lime juice

15
- Watermelon Mojito2oz

bacardí superior rum, watermelon, mint, lime, soda

15
- Gin & Sapsucker2oz

tanqueray london dry gin, sapsucker grapefruit organic sparkling tree water

15
- Peach Bellini4oz

montelliana mont blanc cuvée, fresh peach & lime juice

16
- Espresso Martini2oz

dillon's selby vodka, kahlúa, acacia ethiopian harar cold brew

16
- Negroni2.25oz

dillon's selby gin, campari, cinzano vermouth, orange

16

SPIRIT-FREE

- cocktails

Blackberry Sour

blackberry cordial, lemon & lime juice, aquafaba, berries

8

Undone Lime Daiquiri

undone no. 1 rum, lime juice, syrup

10

Oddbird Spritz

oddbird spumante, undone no. 7 orange bitters, soda

12

No-groni

undone no. 2 gin, undone no. 9 red vermouth, undone no. 7 orange bitters

13

Oddbird Spumante

notes of citrus fruits & elderflower with a crisp & balanced acidity

13
- beers

Partake Brewing Blonde Ale, Toronto ON0.3%355ml

moderately hopped with caramel, malt & a mild floral nose

8

BrewDog Punk IPA, Scotland0.5%330ml

juicy tropical fruit with grassy & pine notes

8

refreshers

- Daily Lemonade

7
- Daily Juice

7
- Sapsucker Organic Sparkling Tree Water355ml

choice of grapefruit, lime or lemon

7

SPIKE 'EM with dillon's selby vodka or gin6(1oz)

BEER & CIDER

- draught

16oz
- Indie Alehouse Instigator IPA, Toronto, ON6.5%

clean & bitter with strong aromas of pine & citrus

8.95
- Lost Craft Revivale Lager, Toronto, ON4.9%

refined hop, malt & fruit notes with a crisp finish

8.95
- Furnace Room Beardmore Kölsch, Georgetown, ON4.5%

delicately balanced with subtle hints of fruity notes

8.95
- Amsterdam 3 Speed Lager, Toronto, ON4.2%

a unique blend of hops & malt that provides a clean, refreshing taste

8.95
- Henderson Figo Pilsner, Toronto, ON5.5%

notes of sweet malt & peppery spice with fresh, floral hops

8.95
- KW Sparkling Dry Cider, Kitchener-Waterloo, ON6.7%

made in small batches with a blend of five locally grown apple varieties & champagne yeast (12oz)

9

BOTTLES & CANS

- Lost Craft Divercity Helles Lager, Toronto, ON6.4%473ml

medium-bodied with a dry finish

9
- Steam Whistle Pilsner, Toronto, ON5%341ml

crisp & refreshing with a touch of bitterness

9
- Local Spirit Co. Pink Gin Fizz, Toronto, ON5%355ml

blend of sparkling water & gin with raspberry & lemon juice

9
- Brickworks Ciderhouse Queen 501, Toronto, ON5%473ml

lively citrus zest with a hint of spice, flavours of homemade apple pie

9
- Guinness Irish Stout, Dublin, IE4.2%473ml

smoothly balanced with bitter, sweet & roasted notes

10
- Dejado Tequila Soda Lime, Toronto, ON5%473ml

refreshing premium tequila soda with a splash of lime

10
- Amsterdam Space Invader IPA, Toronto, ON4.8%473ml

big citrus flavours & resinous hop finish

10

WINES BY THE GLASS

- sparkling

5oz750ml
- Brut, Cave Spring, O&B, Niagara, ON

15

70
- rosé

5oz8oz750ml
- Rosé, Henry of Pelham, Niagara, ON

12

18

50
- white
- Canoe Riesling, Cave Spring, Niagara, ON

13

19

53
- Pinot Gris, 13th Street, Niagara, ON

14

21

55
- Chardonnay, Cloudsley Cellars, Niagara, ON

17

27

70
- Sauvignon Blanc, Loveblock, Marlborough, NZ

19

29

75
- red
- Merlot, La Vite, Friuli, IT

11

16

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- Pinot Noir, Henry of Pelham, Niagara, ON

12

18

50
- Biff's Juicy Red, Cave Spring, Niagara, ON

13

19

53
- Chianti, Cavaliere d'Oro, Veneto, IT

14

21

55
- Cabernet Sauvignon, Parducci, Mendocino, CA

16

23

65

LET US HOST
YOUR NEXT EVENT!
connect with an event specialist at
events@oliverbonacini.com