

APPS

ROASTED LOCAL
SQUASH SALAD

mixed seeds, green chili, dried cranberries, crispy greens, lime, pressed yoghurt (v)(gf)

TUSCAN KALE SOUP

tomatoes, carrots, celery, potato, focaccia croutons (vg)

YELLOWFIN TUNA TARTARE

yuzu apples, torched avocado, charred scallion aïoli, fried wontons

CAESAR SALAD

kohlrabi, radishes, roasted garlic dressing, croutons, parmigiano-reggiano

FEATURED DRINKS

WINE

Henry of Pelham, Sauvignon Blanc, Niagara, ON (5oz) 9

Henry of Pelham Cabernet-Merlot, Niagara, ON (5oz) 9

BEER

Lost Craft Lost Light Lager 4% (16oz) 8

MAINS

MUSHROOM RAGOUT

soft-cooked duck egg, fresh rigatoni, wild mushrooms, sourdough, tarragon, truffle oil (v)

ROAST CHICKEN

herbed chicken mousse, roasted parsnip purée, maple glazed carrots, salt baked celeriac, caramelized chestnut jus (gf)

SALMON

brown butter turnips and brussels sprouts, baby yukon gold potatoes, dashi cream sauce (gf)

GUINNESS BRAISED BEEF
SHORT RIB

buttery mashed potato, stewed rutabaga, charred rapini, stout gravy

COCKTAILS

MIGHTY RYE 14
lot no. 40 whisky, mcguinness triple sec, lemon (1.5oz)

ABSOLICIOUS 14
absolut vodka, mcguinness peach schnapps, lemon (1.5oz)

DESSERTS

APPLE CRUMBLE CAKE

whipped honey labneh, spiced caramel sauce (v)

CLASSIC TIRAMISU

coffee soaked sponge, mascarpone, cocoa powder (v)

RIESLING POACHED PLUMS

baked turkish cream, oat and pistachio crumble, riesling liquor (v)

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NON-ALC

GUAVA GAGA 11
monin guava syrup, soda, ginger ale, lemon, mint

SNACKS

FOCACCIA 9 cherry tomato, olives, rosemary (v)	PARMESAN FRIES 12 truffle aïoli (v)
WARM OLIVES 8 housemade giardiniera, herbs, orange, chili (vg)	BEEF SLIDERS each 6 cheddar, mustard aïoli, bread & butter pickles

APPETIZERS + SHAREABLES

BEEF CARPACCIO 24 tasty mayo, pickled mustard seeds, fried shallots, pecorino, watercress	ARTISANAL CHARCUTERIE BOARD 22 salami, cheese, giardiniera, olives, fig jam
COASTAL OYSTERS 26 half-dozen, lemon, house mignonette, horseradish (gf)(df)	FRITTO MISTO 19 fried squid and cod, squash, jalapeño, charred lemon

VEGETARIAN

GOAT CHEESE CROSTINI 21 focaccia, radishes, hazelnuts, black pepper, osprey bluffs honey (v)	SAFFRON + SQUASH RISOTTO  26 butternut and delicata squash, roasted pepper and tomato relish, grana padano (v)(gf)
THAI ROASTED CAULIFLOWER 26 green curry sauce, steamed rice, crispy greens, peanuts, lime (vg)(gf)	

PASTA

BISON BOLOGNESE 29 fresh pappardelle, parmigiano-reggiano, gremolata	WILD MUSHROOM GNOCCHI 28 local mushrooms, fresh pesto, basil, parmigiano-reggiano (v) add fresh black truffle (1g) +5
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MAINS

7oz FLAT IRON STEAK 42 parmesan fries, green beans, béarnaise sauce, red wine jus	LUMA BURGER 28 6oz ground chuck & short rib, roasted mushrooms, emmental, truffle aïoli, fries
10oz STRIPLOIN STEAK 55 parmesan fries, green beans, béarnaise sauce, red wine jus	ROASTED HALIBUT 44 crushed fingerling potatoes, roasted cauliflower purée, rapini, lemon and caper brown butter sauce
GASPOR PORK SCHNITZEL 36 herb spätzle, pickled eggplant, lemon caper sauce	