

LUNCH

SNACK

CHIPS Mom's curry sauce 9

CRUDITÉS vegetables, romesco sauce 9

ARANCINI black pudding, smoked cheddar, rouille sauce 9

DEVILS ON HORSEBACK bacon, almonds, prunes, whipped liver parfait, Réform sauce 14

CANADIAN OYSTERS 19/38

CHICKEN LIVER TOAST pickled cipollini, fermented blueberry, sourdough bread, sea buckthorn 9

STARTER

CREAM OF MUSHROOM SOUP shimeji & maitake fricassée, bannock Melba toast 12

SALMON CRUDO citrus vinaigrette, compressed melon, salmon roe, basil 18/28

STEAK TARTARE oyster mayonnaise, nori, cured hen's yolk, pickles 18/32

BG LETTUCE SALAD aged Avonlea cheddar, seaweed buttermilk dressing, cured hen's yolk 14

BEET SALAD goat cheese, sherry vinaigrette, grapes, sunflower seeds, mandarin oil 16

EXECUTIVE CHEF – Kevin Ramasawmy

CORPORATE EXECUTIVE CHEF – Anthony Walsh

VEGETABLE

CAULIFLOWER STEAK miso vinaigrette, cauliflower purée, pomegranate, pickled vegetables 18

GNOCCHI farm mushrooms, corn, curry brown butter, pine nuts, ricotta, mint 22

FISH & MEAT

NIÇOISE SALAD tuna, sherry vinaigrette, tonnato sauce, green beans, radish, olives, hen's egg 28

CURRY CHICKEN SALAD curry-marinated chicken, green apple, sunflower seeds, tomato, buttermilk vinaigrette 19

GRILLED STEAK SALAD scallion, cucumber, radish, mint, almonds, miso vinaigrette 21

FISH CAKE celery root, salmon roe, poached eggs, romesco sauce 18

SALMON grilled lettuce, pickled sea buckthorn, cauliflower antiboise, sauce ravigote 24

HAMBURGER bacon jam, malt mayonnaise, old cheddar, tomato, chips 24

BUTLER'S STEAK chips, chimichurri sauce 34

Most items are available for takeout.

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