· LUNCH ·

MAINS

STEAK FRITES
mixed mushrooms, crispy onion rings, red wine jus
4oz filet 38. *12oz new york* 48. *8oz filet* 58.

BK SMASH BURGER & SKINNY FRIES 20.
double patty, red pepper aïoli, arugula, tomato, monterey jack cheese
substitute with impossible™ 100% meatless patty +4.

GRILLED ATLANTIC SALMON 26.
fregola, fennel, olives, kale, green goddess dressing

FISH & CHIPS 22.
two pieces, dill pickle tartar sauce, fries

DESSERT

BAILEYS TIRAMISU (V) 10.
mascarpone, baileys, espresso, cocoa

BANANA CARAMEL CHOCOLATE TORTE (V) 9.
caramelized banana, salted caramel, sponge toffee

GINGER PEAR CROSTATA (V) 9.
cinnamon oat crumble, maple ginger custard

· WINTERLICIOUS DRINKS ·

JAN 27-FEB 09, 2023

WINTERLICIOUS OM

Produced by TORONTO

FEATURE DRINKS

RASPBERRY DIABLO *(1.5oz)* 12.
hornitos plata tequila, chambord raspberry liqueur, ginger beer, lime juice

APPALACHIAN SOUR *(1.5oz)* 12.
maker's mark whisky, lemon juice, maple syrup

MONDAY MORNINGS *(non-alcoholic)* 9.
monday gin *(0.5% abv)*, grapefruit juice, tonic water

BEER

lost craft coastal wave ipa *(16oz)* 7.
lost craft revivale kölsch *(473ml)* 7.

WINE

5oz / 8oz / btl
henry of pelham sauvignon blanc, niagara, on
10. / 15. / 46.
henry of pelham baco noir, niagara, on
10. / 15. / 46.

SCAN AND ENTER TO WIN A $1000 O&B GIFT CARD!

· WINTERLICIOUS LUNCH ·

THREE-COURSE PRIX FIXE 34.

CHOICE OF STARTER, MAIN & DESSERT

STARTERS

ROASTED PARSNIP SOUP (V)
spiced apple, crispy parsnip

ROASTED ROOT VEGETABLE SALAD & GOAT CHEESE CROSTINI (V)
butternut squash, carrots, pickled beets, chicory, orange vinaigrette

ARANCINI (V)
two arborio risotto balls, tomato sauce, parmigiano-reggiano, fried basil

MAINS

TURKEY BACON MELT
basil pesto, lettuce, tomato, white cheddar, fries

SAUSAGE & WHITE BEAN FARFALLE
fennel sausage, white bean ragu, seared escarole, parmigiano-reggiano

ROASTED EGGPLANT STEAK CAPONATA (V)
roasted peppers, tomato, raisins, capers, celery

BRAISED PORCINI MUSHROOMS & CHICKEN THIGHS
creamy polenta, dark chicken jus, thyme, spinach, parmigiano-reggiano

DESSERTS

CHOCOLATE ORANGE TART (V)
candied orange peel, pistachio

MILLIONAIRE SHORTBREAD (V)
caramel, chocolate

BANANA CARAMEL PUDDING (V)
banana cream, graham cracker crumble

· LUNCH ·

APPS & SHAREABLES

MARINATED OLIVES (V) 8.
rosemary, orange, garlic

GRILLED CALAMARI 18.
warm radicchio, escarole, endive, citrus dressing

SPICY TUNA TARTARE 19.
cucumber, cilantro, sesame, wontons

CHICKEN SHAWARMA EMPANADAS 15.
two pieces, garlic tahini dip

BK CAESAR SALAD 15.
romaine, creamy garlic caesar dressing, croutons, parmigiano-reggiano
add chicken +12. *add salmon or shrimp* +13.
add 6oz strip loin +17.

PASTA & PIZZA

BURRATA MARGHERITA PIZZA (V) 20.
san marzano tomatoes, fresh mozzarella, basil

THE MEAT PIZZA 21.
pepperoni, smoked ham, san marzano tomatoes, olives, onions, fresh mozzarella

SPAGHETTI ALLA CARBONARA 20.
guanciale, parmigiano-reggiano, egg yolk, cracked black pepper

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