SHAREABLES

Charcuterie & Cheese Board P, N 29
Three cured meats, two artisan cheeses, truffle honey, cornichons, crackers, sourdough

Crispy Brussels Sprouts VE, GF 20
Brussels sprouts, gochujang-vegan oyster glaze, furikake

Guacamole & Chips VE, GF 22
House-made guacamole, corn tortilla chips

Popcorn Chicken 21
Choice of buffalo butter, gochujang or tikka masala

Poutine V, GF 20
Montreal cheese curds, house gravy

A little of everything

SOCIAL SPREAD

Guacamole and chips, truffle fries, gochujang cauliflower, popcorn chicken, crispy Brussels sprouts and mini cheese melts

59

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V – Vegetarian | VE – Vegan | GF – Gluten Friendly | DF – Dairy Free | N – Contains Nuts | P – Contains Pork | SF – Contains Shellfish

SOUP & GREENS

Ontario Potato & Leek Soup V — 21
Ontario potatoes, leeks, grilled sourdough

100 km Sustainable Succotash Salad VE, GF, N — 24
Featuring locally sourced vegetables grown within 100 km of the hotel.
Edamame, cannellini beans, roasted Shabatura Farms squash, young kale, corn vinaigrette

Charred Romaine Caesar V — 22
Charred romaine, pumpkin seed pangrattato, Grana Padano

Cobb V, GF — 23
Blue cheese, veggie bacon bits, heirloom tomatoes, avocado, egg, grilled corn, cucumber, maple vinaigrette

Chicken Breast +6 *Salmon +7* *Grilled Shrimp +6*

HANDHELDS

Served with Ontario greens or fries

The Club — 28
Smoked chicken, hothouse tomatoes, avocado, Bibb lettuce, double-smoked bacon, egg

Truffle Cheese Melt — 21
Smoked gouda, jalapeño cheddar, truffle mornay

Double-Smoked Bacon +2

W Burger — 30
6 oz umami blend, truffle aioli, smoked gouda, hothouse tomatoes, Bibb lettuce

Double-Smoked Bacon +2 *Fried Egg +2*

Loaded Impossible Burger VE — 30
Plant-based burger, guacamole, hothouse tomatoes, Bibb lettuce, truffle aioli

Three Sisters Burrito VE — 28
Charred corn, beans, roasted squash, kale, quinoa, guacamole

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BOWLS & PLATES

Yellowfin Tuna Poke Bowl GF, DF 30
Yellowfin tuna, seaweed salad, edamame, avocado, pickled carrots, ginger, radish, cucumber

Available with a plant-based salmon alternative.

Harissa Cauliflower Bowl VE 29
Harissa cauliflower, crunchy chickpeas, slow-cooked balsamic Beluga lentils, coconut & cucumber tzatziki

Tagliatelle V 30
Tagliatelle, Beyond & wild mushroom ragù, Grana Padano, Tellicherry black pepper

Seared Atlantic Salmon GF, DF 40
Atlantic salmon, Kerala coconut curry, ginger-scallion quinoa, pickled radish, curry leaf, chili oil

Peri-Peri Chicken GF, DF 36
Peri-peri chicken, house potatoes, coleslaw

Steak Frites GF 65
10 oz Martin's striploin, peppercorn jus, fries

DESSERTS

Tiramisu V 14
Mascarpone crema

Chocolate Cheesecake V, GF 15
Macerated berries

Seasonal Fruit Bowl VE, GF 15

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SOFT DRINKS

Vellamo Still 12
750 mL

Vellamo Sparkling 12
750 mL

Soda 8
Coca-Cola products

Barbet Lightwave 9
Cucumber, sun-soaked pineapple, lavender

Barbet Wildcard 9
Blood orange, calamansi, jalapeno

COFFEE & TEA

Barocco Cold Brew 7

Drip coffee or tea 7

Specialty Coffee 8

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