

SMALL PLATES

Bread & Butter \$8

Grilled Sourdough/Whipped Maple Brown Butter/Salt

Devils on Horseback (5) \$13

Bacon-Wrapped Medjool Dates stuffed with Goat
Cheese/Kale Pesto/Hot Honey

Hummus \$15 **

Apricot Hummus/Olive Oil/Smoked Paprika/Crostini

Pork Belly \$16 **

Maple-Teriyaki/Butternut Squash Purée
Pickled Red Onion/Jalapeño/Cilantro

Bruschetta \$18

Grilled Sourdough/Confit Tomatoes
Stracciatella/Basil/Fried Prosciutto/Balsamic/Parmesan

Burrata \$22 v

Pickled Truffled Mushrooms/Kale Pesto
White Truffle Oil/Balsamic/Grilled Sourdough

Charcuterie \$25 **

Cured Meats/Artisanal Cheese/Pickled Vegetables
House Accoutrements/Crostini

SHARING PLATES

Kale Caesar \$18

Roasted Garlic Dressing/Capers/Fried
Prosciutto/Garlic Sourdough Croutons
Pickled Red Onion/Parmesan

Fried Brussels Sprouts \$20 v

Kung Pao Sauce/Butternut Squash/Red
Pepper/Toasted Sesame Seeds
Green Onion/Roasted Peanuts

Kung Pao Tuna Tartare \$23 **

Nori/Red Pepper/Green Onion/Dill/Sesame-
Sriracha Aioli/Wakame/Radish
Grilled Lime/Crostini

Baja Fish Tacos (2) \$16

Beer Battered Haddock/Coleslaw/Pico de
Gallo/Dill/Pickled Red Onion/Lemon-Garlic
Aioli/Cilantro/Jalapeño/Grilled Lime

Crispy New Potatoes \$19 *

Lemon-Garlic Aioli/Curry Mayo
Green Onion/Cilantro

Thai Fried Calamari \$23

Red Thai Glaze/Green Onion/Dill
Green Goddess/Grilled Lime/Cilantro

Nashville Chicken Sliders (2) \$18

Brown Butter-Maple Hot Sauce/Lettuce
House Pickle/Coleslaw/Pickled Red Onion
Grilled Potato Bun

Mushroom Swiss Cheeseburger Tacos (2) \$18

Gruyere/Lettuce/House Pickle/Roasted
Mushrooms/Buttermilk Fried Onions
Truffle Aioli/Parmesan/Green Onion

TRIO ADVENTURE BOARD \$55 **

Designed for sharing (serves 4+)

Apricot Hummus/Mixed Charcuterie/Pickled Vegetables/Pork Belly/Devils on Horseback
Crispy New Potatoes/Kale Caesar/Bread & Butter/Crostini

Drinks

pop	3.5
San Pellegrino	
small	4
large	8.5
ginger beer	4
coffee	5
tea	4
juice	4
lemonade	4

Sweet endings

Trio crème brûlée*	11
ask your server for the featured flavour of the week	
Flourless Chocolate Torte*	11
served with berry coulis	

Spotlight on local Artist



Non-alcoholic cocktails

Virgin Caesar	10
The British	10
cucumber, lime, fresh mint, simple syrup, tonic	
The Upper Canadian	10
cucumber, mint, lemon, ginger beer	
Fruit cup	10
mix of fresh juices and grenadine	

Non-Alcoholic Beer

IPYaY (Perth Brewery, 473 ml)	6
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Non-alcoholic wines

8.5 oz / 250 mL	
Leitz Sparkling Riesling	12
Leitz Sparkling Rosé	12

v vegetarian

* gluten free

** gluten free option available