

starters

BABY SPINACH & AIR CURED DUCK BREAST SALAD 🍴
Button mushrooms, shallot, green beans, honey mustard, sesame dressing / 15

VEAL TERRINE
Sauce gribiche, pickled fennel, chervil, Kozlik’s triple crunch mustard / 19

ENDIVE, QUINOA, ASPARAGUS SALAD 🍴
Spiced walnuts, manchego cheese, caraway and lemon yogurt dressing / 13
Contains nuts

CHICKEN LIVER & LETTUCE 🐷
Crispy chicken skin, green garlic purée, pickled mustard seeds, bacon sherry vinaigrette / 19

SPICY PRAWN LETTUCE WRAPS 🍴
Palm sugar, lime, chili, water chestnut, cucumber, shallot / 16

WHIPPED BUFFALO MILK RICOTTA 🍴
Truffle honey, grilled sourdough bread / 14

BURRATA & ROOT VEGETABLES 🍴
Sweet potato, beetroot, carrot, eggplant, tomato, fried chickpeas / 21

THE DEAN MARTIN SHRIMP COCKTAIL
Grilled tiger prawns, chunky garlic mash, whiskey beurre blanc, flowers, topped with a cocktail umbrella / 22

CANADIAN WHITE CLAMS IN CHOP MASALA ⭐
Tomato and onion gravy, whole wheat chapati flatbread / 16
Make it a main course / 12

TURKEY MEATBALLS ⭐
Tomato sauce, pecorino cheese, fried bread / 15
Add fresh cut pasta to make it a main course / 9

SOUP OF THE DAY
Ask us for today’s selection / market price

side fare

FINGERLING MASHED POTATOES / 6

SWEET POTATO FRIES 🍴 / 6
Spicy chili lime mayonnaise

SHAVED BRUSSEL SPROUTS & PECORINO / 6

SHOE STRING FRIES 🍴 / 6
Roasted garlic aioli

GRILLED SOURDOUGH BREAD / 6

mains

BLACK COD
Roasted sweet pepper, pimento, thyme, black mussels / 36

PAPPARDELLE PASTA & SPICY LAMB SAUSAGE 🐷
Roasted tomatoes, Kalamata olives, toasted goat cheese, rosemary, sugar peas, parmesan / 29

LOBSTER & FOIE GRAS ROLL
Nova Scotia lobster, basil wasabi mayonnaise, sour pickles, fried brioche, foie gras torchon, cucumber salad / 49

FISH & CHIPS
Classic tartar sauce, mushy peas / 24

THE CHICKEN PARM
Breaded basil and yogurt marinated chicken, mushrooms, sweet peppers, tomato sauce, buffalo mozzarella / 28

HOUSE-BRINED & SMOKED IRISH BACON 🐷
Braised cabbage, fork crushed fingerling mash, piccalilli, peas, parsley / 34

HAND-MADE RICOTTA CAVATELLI 🍴
Pumpkin, fermented mustard, zucchini, soy beans, cabbage, almonds, pecorino cheese / 27

USDA 365-DAY GRAIN-FED STRIPLOIN 340G
Roasted mushrooms, charred romaine lettuce, stout, garlic butter / 57

classics

HOUSE-MADE FRESH SMOKED PORK SAUSAGE 🐷 ⭐
Bourbon creamed corn, toast, asparagus, country pickles, Chef’s tomato jam / 24

BEEF POT ROAST
USDA beef short rib, potato and cheddar perogies, heirloom carrot, garden green beans / 39

POUTINE “EH” 🐷 ⭐
French fries, cheese curds, pulled pork, Magner’s cider gravy / 16

THE PLOUGHMAN’S LUNCH 🐷
Selection of cheeses, cured meats, kitchen treat, chutney, house pickles, fruit, grilled bread / 26

SINGAPORE-STYLE FRIED BEE HOON 🐷
Char siew-style pork jowl, crispy pork belly, sambal prawns / 26

burgers

All burgers are made with USDA beef and served with house-brined sour pickles and fries

COOK & BREW CLASSIC BURGER
Lettuce, tomato, red onion / 27

BROCCOLI & BACON CHEESE BURGER 🐷
Creamed broccoli, double thick bacon, American orange cheddar cheese, lettuce, tomato / 29

HAWKER BURGER 🐷
Char siew-styled pork jowl, crispy pork belly, sambal mayonnaise / 32

MUSHROOM BLUE CHEESE BURGER
Pan fried wild mushrooms, Kikorangi blue cheese, tomato, crispy red onion / 34

dessert

ANNA OLSON’S STEAMED CARROT CAKE
Vanilla ice cream, Canadian maple syrup / 15

MOLTEN STICKY TOFFEE PUDDING ⭐
Vanilla ice cream / 14
20-minute waiting time

HOME-MADE RASPBERRIES CHOCOLATE LAYERS CAKE
Vanilla sauce, house-spun raspberry sorbet / 14

PECAN TART
House-spun rum and raisin ice cream / 13

BAILEY’S CAKE
House-spun coffee and whiskey ice cream / 13

HOUSE-SPUN ICE CREAM
Coffee and whiskey / 6
Rum and raisin / 6
Raspberry sorbet / 6
Vanilla / 6

