

starters

ROCKET SALAD 🥬
Apple, fennel, sunflower seeds, pumpkin seeds, granola, black pepper vinaigrette / 12

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

HEIRLOOM TOMATOES & PLUMS 🥬
Buttermilk and gorgonzola cheese dressing, butter curd, pecan brittle / 17
Contains nuts

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

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

WHIPPED BUFFALO MILK RICOTTA 🥬
Truffle honey, grilled bread / 14

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

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, fried bread / 15
Add fresh cut pasta to make it a main course / 8

CHICKEN LIVER & LETTUCE 🐷
Crispy chicken skin, green garlic purée, pickled mustard seeds, bacon sherry vinaigrette / 15

side fare

FINGERLING MASHED POTATOES / 6

SWEET POTATO FRIES 🥬 / 6

SHAVED BRUSSEL SPROUTS & PECORINO / 6

SHOE STRING FRIES 🥬 / 6

GRILLED SOUR DOUGH / 6

mains

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

PAPPARDELLE PASTA & SPICY LAMB SAUSAGE 🐷
Roasted tomatoes, Kalamata olives, 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 / 22

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

HOUSE-BRINED & SMOKED IRISH BACON 🐷
Braised cabbage, potatoes and onions, piccalilli, peas, parsley / 34

BUTTERNUT SQUASH GNOCCHI 🥬
Smoked tomatoes, spring onions, goat cheese, basil / 24

USDA PRIME 365-DAY GRAIN-FED STRIPLOIN
Roasted mushrooms, chard romaine lettuce, stout and 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 carrots, 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 treats, chutney,

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 onions / 26

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

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

THE MONTREAL BURGER
Montreal smoked meat, lettuce, tomato, red onions, Kozlik's mustard, aioli / 34

dessert

ANNA OLSON'S STEAMED CARROT CAKE
Vanilla ice cream, Canadian maple syrup / 15
contains nuts

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

