

MENU
UPDATED | JUNE 4 2024

DINNER

The food is North American modern. The atmosphere is relaxed. We use only the finest ingredients in all our dishes and we pride ourselves on sourcing them locally whenever we can.

STARTERS

- FOCACCIA & DIPS** fresh focaccia, our signature hummus and whipped ricotta dip. 12
- LAMB MEATBALLS** spiced tomato sauce, tahini yogurt, zucchini fritti. 23
- TOSTADAS** crisp corn tortillas, chipotle bbq pork, gouda, guacamole, radish, pickled jalapeño. 20
- WARM FETA ARTICHOKE DIP** sundried tomatoes, pinenuts, parmesan, tortilla chips. 20
- CHEESE RISOTTO BALLS** fontina, pecorino and ricotta risotto, fried, wood oven tomato sauce. 21
- MISTO FRITTI** calamari, shrimp, cod, lemon aioli. 21
- SPANISH SHRIMP** olive oil, garlic, chili, parsley, lemon, butter, bread knot. 20

SALADS

- LEBANESE TOMATO SALAD** local tomatoes, cucumbers, red onion, feta, grilled pita, mint-sumac dressing. 19
- CARIBOU CAESAR** flatbread croutons, pancetta, parmesan. 19

MAINS

- MOJO STEAK FRITES** 8oz flat iron certified angus beef®, mojo bbq sauce, grilled, carved, salsa criolla. shoestring frites 45
- BRANZINO** wood oven baked on cast iron, warm lentil-chick pea salad with roasted broccolini, greek feta-lemon vinaigrette. 46
- BLACKENED PORK CHOP** heritage pork, bbq rub, cast iron seared, roasted apples, vanilla rum glaze, buttered potatoes, pancetta brussel sprouts. 44
- CEDAR ROASTED SALMON** everything seasoning, wood oven baked. avocado cream, lemon-dill cucumber-grape salad, summer tabbouleh. 46
- PIRI PIRI CHICKEN** boneless half chicken, wood roasted, piri sauce, charred peppers, shoestring frites. 37
- TUNA TATAKI** ginger-chili tamari, wasabi-mayo, crispy sticky rice, spicy bean sprouts, sesame cucumber salad. 33
- PORCINI FILET** grilled 7oz certified angus beef®, bacon wrapped, whipped yukon potatoes, roasted mushrooms, braised onion jus. 58

PASTA

- BUCATINI & MEATBALL** guanciale, italian sausage, san marzano tomatoes, e.v.o., parmesan cheese, topped with a 4oz artisan meatball. 32
- LUMACHE RIGATE ALLA VODKA** oven roasted tomato sauce, chili, cream, butter, basil, vodka, parmesan cheese. 30
add sautéed shrimp 9
- MAFALDINE** braised rabbit, pancetta, mushrooms, truffle butter, parmesan. 35
- PENNE** pancetta, asparagus, peas, parmesan cream, wood roasted chicken supreme. 35
- GNOCCHI FROMAGGI** potato gnocchi, parmesan, fontina, gouda, gorgonzola cheese cream, toasted herb bread crumbs. 32
- SEAFOOD LINGUINE** shrimp, bay scallops, mussels, tomato, basil, fresh saffron linguine, bagna butter. 37

WOOD OVEN PIZZAS

- PROSCIUTTO ARUGULA** whipped olive oil ricotta, parmesan, basil, roasted tomatoes, dressed arugula, aged balsamic. 25
- FIG AND PEAR** olive oil, mozzarella, italian ham, aged gouda, arugula, roasted pears, black mission figs. 25
- SAUSAGE & PEPPERS** tomato sauce, oregano, garlic, marinated peppers, mozzarella, provolone. 25
- PEPPERONI & HOT HONEY** tomato sauce, pancetta, mozzarella, aged gouda, smoked pepperoni. 25
- SIENNA MARGHERITA** tomato sauce, sea salt, olive oil, basil, mozzarini, parmesan. 25

GLASS WINES

RED 7^{oz} glass

the wanted zin old vines zinfandel 13
henry of pelham baco noir 15
rosemount diamond shiraz 15
trapiche reserva malbec 16
e. guigal côtes du Rhône 18
tom gore cabernet 18
deloach pinot noir 20

WHITE 7^{oz} glass

barone montalto pinot grigio 13
deinhard green label riesling 14
henry of pelham pinot grigio 15
with love pecorino 16
toasted head chardonnay 17
kim crawford sauvignon blanc 20

ROSÉ 7OZ GLASS

tawse grower's blend rosé 16

SPARKLING 5^{oz} glass

val d'oca prosecco 12

BEER

ON TAP 16^{oz} glass

sleeping giant selection 10
lake of the woods selection 10
dawson trail selection 10

BOTTLE / CAN

corona 9	coors light 8
heineken 9	moosehead 8
peroni 9	somersby cider 9

MICRO BREWS

sleeping giant one city pilsner 9.5
sleeping giant skull rock stout 9.5
lake of the woods sultana gold blonde ale 9.5
lake of the woods nautical disaster dry hopped ipa 9.5
mill st. original organic 9.5
collective arts life in the clouds new england ipa 9.5

NON ALCOHOLIC BREWS

clausthaler premium non alcoholic 7.5
0.0 heineken 6.5

COCKTAILS 1^{oz}

RYE TAI

forty creek, lemon juice, pineapple juice, orgeat and soda. 12

KIR ROYALE

crème de cassis, prosecco and raspberries. 12

REBEL

blueberry vodka, fresh mint, muddled lemon, whitecranberry, 7up and soda. 12

SWEET JUAN

don julio blanco, lemon juice, honey syrup, ginger beer. 12

CRAFT COCKTAILS 1.5^{oz}

PARALLEL LINES

patron silver, lime juice, agave syrup, egg white and red wine float 14

JUNGLE BIRD

appleton estate rum, campari, simple syrup, lime and pineapple juice . 14

TOMATOTINI

beefeater gin, dry vermouth, cherry tomatoes, apple cider vinegar, lemon, salt. 14

LAVENDER HAZE

empress 1908 gin, st. germaine, egg white, lemon juice, lavender blueberry syrup. 14

SHAKEN + STIRRED 2OZ

LEMON-BERRY

raspberry vodka, lemon juice, limoncello and chambord. 15

CANADIAN OLD FASHIONED

forty creek barrel select whisky, maple syrup, maraschino cherry, orange slice, lemon and bitters. 15

SALTED CARAMEL ESPRESSO MARTINI

iceberg vodka, kahlua, espresso, caramel syrup, sea salt. 15

BARREL AGED 3OZ

NEGRONI

campari, bombay sapphire gin 22, sweet vermouth. 17

BOURBON MANHATTAN

maker's mark bourbon, cinzano rosso, maple syrup, orange bitters. 17

ZERO-PROOF DRINKS

PINK FAUX-JITO

muddled mint, white cranberry, lime and lemon juices, ginger ale, raspberries and cranberry juice. 8.5

HAWAIIAN GINGER

pineapple and lemon juices, maple syrup, ginger beer and cinnamon. 8.5

LEMON LIBATION

egg white, lemon juice, thyme syrup, apple cider vinegar. 8.5

