

for the table

sourdough from the wood-oven sm 7 lg 10
whipped salted butter

mezze board 25

iberico chorizo / idiazabal sheep cheese / almond stuffed olives
tzatziki / hummus / grilled flat bread / fire-blistered shishitos

seafood bar

selection of east coast oysters 4 each
lemon / horseradish / mignonette / house fermented hot sauce

wild patagonian shrimp cocktail ½ dozen 26
marie rose sauce

starters

ceasar salad 19
baby gem lettuce / beet-stained egg / brioche croutons
parmesan / crispy pork belly / pickled red onion

hamachi ceviche 26
seaberry citrus sauce / peruvian pepper berries
preserved cucamelon / coriander / tortillas

niagara peach + iberico guanciale 21
preserved lemon yogurt / toasted almond / fermented groundcherries
lemon + thyme infused honey / chili / borage

heirloom tomatoes + buffalo mozzarella 30
pistachio butter / macerated raspberries / lemon / basil

chilled hokkaido sea scallop crudo 22
shaved rainbow radish / compressed cantaloupe melon
togarashi / fennel blossom / calendula

chilled zucchini soup 19
crème fraîche / little croutons / lemon / chili
herbs + blossoms from the garden

mains

steak + frites 55
10oz grass-fed striploin / maître d'hôtel butter

atlantic cod a la plancha 38
summer vegetables / aerated porcini velouté
herbs + blossoms from our garden

berkshire pork belly + grilled wild shrimp 40
king oyster mushrooms / grilled napa cabbage / gochujang glaze
kimchi + pineapple emulsion / coriander

adana lamb kebab grilled over wood-coals 36
wood-fired pita / tomato ezme / tahini yogurt / sumac
iceberg / lombardi peppers / coriander

stuffed squash blossoms 36
truffled ricotta / ember-roasted ratatouille
tomato + black olive sauce / basil

cheeseburger 26
brioche bun / aged cheddar / special sauce / dill pickle
iceberg / caramelized onions / french fries

dry-aged steak to share

please ask your server for more information

on the side

french fries 10
aioli

ember-roasted millpond gardens eggplant 14
thai vinaigrette / fire-blistered cherry tomatoes / pickled ginger

elotes 14
charred peaches + cream corn / chipotle mayo
corn nuts / feta / lime

to finish

niagara peach cobbler 16
vanilla ice cream

lemon tart 16

millpond gardens raspberries / crème fraiche / lemon balm

corn custard 16

peaches + cream corn sorbet / cornbread crumb
corn milk / toasted corn nuts / corn tuile

“burnt” basque cheesecake 16
wild blueberry compote

millpond garden watermelon sorbet 14
lemon verbena / wildflower honey

just a bite

mini chocolate bar 3
dark chocolate / pistachio + almond ganache

ask your server about our dessert wine selection

*Executive Chef Hidde Zomer
Sous Chefs Robert Nicholls & Tyler Brito
Bakers Cory Alkenbrack & Lucy Raistrick*



put the menu away and let us take care of the details

4-course family style menu that includes
some of our favourite snacks + apps + mains + desserts

\$89 pp

participation of the whole table required
