

house cocktails

Rum Sour (2.5 oz) | 18

Flor de Caña rum, Montenegro, spiced syrup, egg white, lemon

Bloomfield G&T (2oz) | 15

Bombay Sapphire gin, Fever-Tree Indian tonic, lime, orange

Northern Belle (2oz) | 18

Lot 40 Rye, lemon, Loch Mor cider

Smith Martini #2 (2.5oz) | 19

Tanqueray gin, lemon-infused vermouth, Nepeta Amaro, St. Germaine

Not Your Dad's Rye & Ginger | 17

Rye, Averna, Fever-Tree Ginger Ale, Smoky Bitters

Vanessa's Hard Lemonade (1.5oz) | 16

Lavender infused vodka, house lemonade

on tap (16oz)

Matron Yeasayer Lager (4% abv) | 10

Slake Hatch Pale Ale (5.2%abv) | 10

Matron Janky IPA (6% abv) | 10

Loch Mór "Untamed" Dry Cider (4.7% abv) | 11

beer & cider (cans & bottles)

Slake "Yes!" Cherry Sour (6% abv, 473ml can) 13

MacKinnon "Philly Light" Lager (3.8% abv, 355ml can) 10

Loch Mór Sour Cherry Dry Cider (4.5% abv, 355ml can) 11

Au Pied de Cochon À Côté Cider (7%abv, 750ml bottle) 59

Dune Hopper "Sundog" Hazy NEPA (5% abv, 473ml can) 13

sides **french fries** | 10

aioli

ember-roasted brussels sprouts | 14

chili + lime vinaigrette, mint, sambal, rice crispies

belgium endive from the wood-oven | 16

cotto ham, mornay, gruyère, aged white cheddar

local greens | 10

herb vinaigrette

to finish **dark chocolate mousse sphere** | 16

white chocolate hazelnut ganache, berry coulis
mascarpone cream, tonka bean, almond tuile

banoffee pie | 16

dulce di leche, banana foam, flor di cana rum

pink peppercorn pavlova | 16

lemon yogurt sorbet, warm berry sauce
ember-roasted black berries, mezcal

vanilla + brownie pieces sundae | 16

honeycomb, espresso caramel, chantilly

preserved berry sorbet | 14

just a bite **dark chocolate + hazelnut truffle** | 4 each

salted caramel

rooted in flame,
fueled by community

we are driven by a deep love for local ingredients and a connection to our community. every dish we create is a collaboration, inspired by the dedication of the farmers and artisans whose passion fuels our own. cooking with fire is at the heart of what we do—it's raw, elemental, and connects us to a timeless tradition, infusing our food with rich, smoky flavors that tell a story.

but it's more than just cooking for us—it's about creating a space where neighbors and friends gather, share meals, and celebrate the land and the people who make it all possible.

thank you for being part of our story and allowing us to be part of yours.

*with love,
the smiths*

**flame
+ smith**



menu



chef's menu

put the menu away and let us take care of the details | 99 pp*

4-course chef menu that includes some of our favourite snacks + apps + mains and desserts

**participation of the whole table required*

seafood bar **selection of oysters | 4 ea.**
lemon, horseradish, seasonal mignonette
house fermented hot sauce

shrimp cocktail ½ dozen | 26
patagonian wild shrimp, marie rose sauce

for the table **wood-oven sourdough | sm 7 lg 10**
whipped butter

mezze board | 25
aged manchego, saucisson sec, almond stuffed olives
hummus, tzatziki, pickles, grilled flat bread

starters **duck salad | 26**
rôugie farm confit duck leg, nappa cabbage, mint, coriander
thai basil, tamarind + ginger vinaigrette, cashew butter

salt-roasted beetroot salad | 24
goat cheese foam, frisee, toasted sunflower seeds
blood orange + ginger vinaigrette, daikon cress

albacore tuna ceviche | 28
lime, chili, coriander, coconut milk, avocado
hearts of palm, corn nuts, furikake, corn tortillas

waldorf salad | 24
belgium endive, ember-roasted grapes, blue cheese
candied pecans, pickled red onion, pea shoots

burgundy escargot | 25
garlic butter, paris mushrooms, baguette

mains

atlantic cod a la plancha | 40

cauliflower puree, black kale, preserved lemon
brown butter, hazelnuts, capers, pea shoots

ember-roasted cauliflower “steak” | 28

fire-toasted cashew, kimchi + pineapple emulsion
cold pressed canola oil, seedling salad

ibérico pork chop | 50

oven-roasted delicata squash, whipped potato
savoy cabbage, roasted garlic jus, fried sage

½ cornish hen | 38

parsnip puree, sauerkraut, fire-roasted apple
sauce au poivre

cheeseburger | 27

house-baked milk bun, aged cheddar, special sauce
dill pickle, caramelized onions, iceberg, french fries

steaks

9 oz skirt steak | 45

maître d’hôtel butter, fries, aioli

12 oz rib eye | 80

25 day dry-aged, maître d’hôtel butter, fries, aioli

35 day dry-aged tomahawk steak to share

please ask your server for available sizes and pricing

For generations, Prince Edward Island cattle have been raised on the pastures of small family farms. This beef is grass-fed and finished on island potatoes. The salty air and iron-rich soils contribute to the beef’s unique flavor.

alcohol-free

Bellwoods Stay Classy n/a IPA | 10

Bellwoods Jelly King Seasonal Sour n/a | 12

Proxies “Blanc Slate” (‘wine adjacent’) | 12

Sauv Blanc-ish. Grapefruit, kiwi, lemon, lemongrass, white tea

Proxies “Pink Salt” (‘wine adjacent’) | 12

Fresh, light rose. Strawberry, rhubarb, lemon, sage, Sichuan

Them Apples | 15

Seedlip Grove 42, apple, lemon, spice syrup, saline, thyme

Light and Breezy | 15

Spiced n/a rum, n/a Lucano, lime, ginger beer, spice, n/a bitters

Fauxgroni | 15

Sobrii Ø Gin, Novara bitter aperitivo, Roots Divino

No Fuego | 15

N/A Mezcal, N/A Lucano, lime, jalapeno

Pekoe Punch Ice Tea | 7

Orange Pekoe, lemon, syrup

Homemade Lemonade | 8