

# drinks

## house cocktails

### **Pink Moon 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

### **Tommy's Super Correct Margarita** (2oz) | 16

Tequila blanco, lime, agave, Maldon salt

### **Smith Martini** (2.5oz) | 18

Kumquat gin, Fino sherry, Lillet blanc, St. Germaine, lemon

### **Bobble Hill** (2.5oz) (lighter take on the Manhattan) | 18

Lot 40 Rye, Amaro Nonino, sweet vermouth, cucumber

## beer on tap (16oz)

### **Matron Yeasayer** Lagerbier (4.8% abv) | 10

### **Slake Hatch** Pale Ale (5.2%abv) | 10

### **MacKinnon Brothers Red Fox** Ale ( 4.2%abv) | 10

### **Matron Janky** IPA (6% abv) | 10

## beer & cider (cans & bottles)

### **Burdock "Monday" Micro Saison** (3.2% abv, 355ml can)10

### **Burdock "April" Light Dry Stout** (3.1% abv, 355ml can)10

### **Loch Mór "Untamed" Dry Cider** (4.7% abv, 355ml can)11

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

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

### to finish **pear + frangipane tart** | 16

dulce de leche, pressed yogurt sorbet

### **white chocolate mousse sphere** | 16

wild blueberry, tonka bean, whipped mascarpone

### **lennox farm pink rhubarb sorbet** | 16

pudding chômeur, pink peppercorn meringue  
grilled lemon curd

### **wild blueberry + lemon sorbet** | 14

### just a bite **dark chocolate + salted caramel truffle** | 4 each

chopped pistachios

ask your server about our dessert wine selection

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 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**





chef's menu

**put the menu away and let us take care of the  
details | 89 pp\***

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

*\*participation of the whole table required*

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

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

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

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

starters **waldorf salad | 21**  
belgium endive, ember-roasted grapes, blue cheese  
walnuts, preserved lemon dressing, pea shoots

**heirloom beet salad | 21**  
whipped goat cheese, maple candied walnuts, frisée  
blood orange + chili vinaigrette

**stracciatella + confit grape tomatoes | 24**  
rosemary focaccia, niçoise olives, herb oil

**albacore tuna crudo | 26**  
pink rhubarb sauce, cold-pressed canola oil  
ginger, hearts of palm, pickled watermelon radish,  
peruvian pepper berries

**burgundy escargot | 25**  
garlic butter, mushrooms, baguette



- main **boneless beef short rib | 40**  
roasted bone marrow whipped potato, grilled gai lan  
gremolata, braise jus
- “fish + chips” | 36**  
fillet of seabass grilled over wood coals  
tartare sauce, capers, fine herbes, lemon
- truffled polenta croquette | 28**  
mushroom ragout, grilled heirloom radicchio  
fire-toasted hazelnuts, pickled di rossa eggplant
- cheeseburger | 26**  
brioche bun, aged cheddar, special sauce, dill pickle, iceberg,  
caramelized onions, french fries

**dry-aged tomahawk steak to share**  
please ask your server for more information

**steak + frites | 55**  
10oz grass-fed p.e.i. skirt, maître d’hôtel butter

**18 oz rib eye | 135**  
grass-fed p.e.i. , certified angus, maître d’hôtel butter

- sides **french fries | 10**  
aioli
- grilled heirloom radicchio | 14**  
vincotto, fire-toasted almonds, blue cheese
- ember-roasted brussels sprouts | 14**  
chili lime vinaigrette, mint, crispy garlic

alcohol-free

**Bellwoods Stay Classy** n/a IPA | 10

**Bellwoods Jelly King Razzle Dazzle** Dry Hopped Sour n/a | 12

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**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

**Fever-Tree Sparkling Lime Yuzu** | 6

**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

dessert Wine (2oz)

**Stratus Botrytis Affect Sémillon, 2020** | 15

**Frederic Brouca Sweet Vermouth** | 11

**Leacock’s Rainwater, Medium Dry Maderia** | 8

**Cossart Gordon 5-year-old Malmsy (full, rich) Maderia** | 12

**Taylor Fladgate Reserve Tawny Port** | 15

**Rosewood Estates Solera Mead** | 19