

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

Not Your Dad's Rye & Ginger | 17

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

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) 59sides **french fries** | 10

aioli

grilled heirloom radicchio | 14

vincotto, fire-toasted almonds, benedictine blue

local green asparagus + foraged wild leeks | 16

fiddle heads, anchovy, lovage beurre blanc

buttery whipped potato | 10**local greens** | 10

simple vinaigrette

to finish **lemon meringue pie** | 16**white chocolate mousse sphere** | 16

wild blueberry, tonka bean, whipped mascarpone

"burnt" basque cheesecake | 16

pink rhubarb compote (gf)

lennox farm pink rhubarb sorbet | 16

pudding chômeur, pink peppercorn meringue

grilled lemon curd

seasonal sorbet | 14just a bite **dark chocolate + salted caramel truffle** | 4 each

chopped pistachios

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 east coast oysters | 4 ea.**

lemon, horseradish, 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 cultured butter

mezze board | 25

aged manchego, chorizo, almond stuffed olives
hummus, tzatziki, lombardi peppers, grilled flat bread

chicken liver mousse + pork crackling | 10

madeira, wild flower honey

starters

grilled baby artichoke caesar | 25

arugula, white anchovies, artichoke + saffron aioli
grana padano, perfect egg, torched guanciale

heirloom beet salad | 21

whipped goat cheese, maple candied pecans
frisée, blood orange + chili vinaigrette

wild shrimp carpaccio | 26

leche di tigre, cured cucumber, coriander
lemon pearls, red onion, daikon cress

stracciatella + confit cherry tomatoes | 24

roasted grape focaccia, niçoise olives, herb oil

albacore tuna crudo | 26

pink rhubarb sauce, cold-pressed canola oil
ginger, hearts of palm, watermelon radish
peruvian pepper berries

burgundy escargot | 25

garlic butter, mushrooms, baguette

mains **boneless beef short rib | 45**

wood-fired bone marrow, whipped potato
grilled gai lan, gremolata, braise jus

9oz opal valley lamb rack | 50

potato fondant, wood-fired king oyster mushrooms
blistered snap peas, minted pea puree, red wine jus

atlantic cod a la plancha | 39

green asparagus, foraged wild leeks + fiddle heads
aerated fish velouté, ramp pesto, pea tendrils

truffled polenta croquette | 30

mushroom ragout, grilled heirloom radicchio, aged cheddar
fire-toasted hazelnuts, pickled di rossa eggplant

cheeseburger | 27

brioche bun, aged cheddar, special sauce, dill pickle, iceberg,
caramelized onions, french fries

steaks **steak + frites | 45**

9oz skirt steak, maître d'hôtel butter

18 oz rib eye | 125

25 day dry-aged, maître d'hôtel butter

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 rolling pastures of small family farms. This beef is grass-fed and finished on island potatoes. The salty air and iron-rich soils are said to contribute to the beef's unique flavor.

alcohol-free

Bellwoods Stay Classy n/a IPA | 10

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

Bellwoods Jelly King Dry Hopped 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

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