

house cocktails

Playa Player (2.5 oz) | 18

Flor de Caña white rum, Goslings black rum, amaretto, Cointreau, lime

Senorita Rosa (2 oz) | 18

Espolon blanco, spicy cappelletti, lime

Bloomfield G&T (2oz) | 16

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

Off-White Negroni (3oz) | 20

Plymouth gin, Guerra dry vermouth, Strega 900 Gialla bitters, lemon, olive

Strawberry Sour | 18

White rum, Amaro Nepeta, strawberry, lemon, egg white

Vincent's Ruin | 18

Lot 40 Rye, St. Germain, lemon, absinthe rinse

Lavender 75 (1.5oz) | 17

Lavender vodka, lemon, cava

on tap (16oz)

Matron Yeasayer Lager (4% abv) | 10**Slake Super Sunset Pale Ale (4.6% abv) | 10****Matron Janky IPA (6% abv) | 10**

beer & cider (cans & bottles)

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

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

sides **french fries | 10**

aioli

caramelized endives | 16

ember-roasted grapes, blue cheese
lardons, balsamic reduction, hazelnuts

ember-roasted hakurei turnips | 14

roasted garlic + tahini yogurt, lemon gel, corn flowers

local greens | 10

spring seedlings, house vinaigrette

to finish **chocolate + espresso crèmeux | 16**

sourdough gelato, burnt meringue
hazelnut, cafeto liquor, smoked salt

coconut diplomat | 16

coconut cream, sponge cake, candied ginger
caramelized white chocolat, flor de cãna rum

strawberry pavlova | 16

crème pâtissière, tonka bean, strawberry sorbet
strawberry compote, strawberry chamomile foam

county strawberry sorbet | 12**sourdough gelato | 12**just a bite **dark chocolate + hazelnut truffle | 4 each**

salted caramel

rooted in flame,
fueled by community

We're lucky to be surrounded by incredible farmers, growers, and makers, and our menu is really a reflection of their hard work. Every dish starts with great local ingredients and the people who care for them long before they reach our kitchen.

Cooking with fire is at the heart of what we do. Partly because it creates rich, smoky flavours we love, and partly because humans have been gathering around fires for a very long time—it seems unwise to argue with thousands of years of research.

More than anything, we want this to be a place where friends, family, neighbours, and the occasional friendly stranger can come together, share a meal, and enjoy good company. Great food matters, but it's the people around the table who make it memorable.

Thank you for being here, supporting local, and giving us an excuse to keep playing with fire. We're grateful to be part of your story.

*with love,
the smiths*



chef's menu

**put the menu away and let us take care of the
details | 110 pp***

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

**participation of the whole table required*

seafood bar **selection of oysters | ½ dz 27 | full dz 50**
lemon, horseradish, seasonal mignonette
house fermented hot sauce

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

boquerones | 6 ea.
spanish white anchovies, almond stuffed olive
lombardi pepper

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

mezze board | 28
appenzeller cheese, saucisson sec, almond stuffed olives
hummus, tzatziki, lombardi peppers, grilled flat bread

radishes on ice | 8
whipped maître d'hôtel butter

to start **caprese salad | 35**
heirloom tomatoes, buffalo mozzarella
pistachio butter, macerated berries, basil

wild scallop crudo | 30
avocado + coconut crème, yuzu, chili, kaffir lime
wakame, wild leek kimchi, togarashi dusted crackling

strawberries + lardo | 24
preserved lemon yogurt, pickled rhubarb, almonds
strawberry + vinaigrette, chili, corn flowers, basil

albacore tuna crudo | 28
pink rhubarb + ginger sauce, rainbow radishes
lemon pearls, lovage oil, anaheim chili, nasturtium

little gem caesar | 28
beet-stained egg, bacon, parmesan, crushed croutons
lemon dressing, white anchovy, seedling salad

burgundy escargot | 25
garlic butter, paris mushrooms, baguette



mains **wood-fired flatbread + ember-roasted eggplant | 28**

muhammar, walnuts, tahini yogurt, pistachio dukkah
pickled red onion, smoked piquillo, coriander

atlantic cod a la plancha | 40

ember-roasted vegetables, iberico lardo, sauce vierge
white anchovies, lemon, garden herbs + blossoms

iberico pork chop | 55

grilled broccolini, young garlic scapes
ajo blanco, almond, pimentón oil

grilled tunisian octopus | 50

ember-roasted artichoke hearts, baba ghanoush
toasted kalamata olives, chermoula, charred lemon

½ cornish hen roasted over wood-coals | 45

grilled rainbow swiss chard, pickled ramps, pir piri
toasted sunflower seeds, garden herbs + blossoms

8oz cheeseburger | 28

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

steaks **steak + frites | 85**

12oz ribeye, maître d'hôtel butter, fries, aioli

p.e.i. grass fed short loin | m.p.

please ask your server for available cuts, sizes and pricing

35 day dry-aged tomahawk steak to share

please ask your server for available sizes and pricing

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

Clean Cut | 15

n/a gin, rosemary, cucumber, tonic

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

Agave Seedlip, n/a agave tequila, lime, touch of spice, strawberry

Pekoe Punch Ice Tea | 7

Orange Pekoe, lemon, syrup

Homemade Lemonade | 8