drinks

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) | 18
Sumac-infused Plymouth gin, Fever-Tree tonic, lemon and cracked pepper

Rum Sour | 18
White rum, Amaro Nepeta, raspberry, 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

Parsons Kilted Mouse Rye Ale (8.5% abv) | 13

beer & cider (cans & bottles)

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

sides **french fries** | 10
aioli, rosemary

oven-roasted beets | 16
toasted pecans, blue cheese foam
citrus ginger vinaigrette, seedlings

heirloom eggplant | 16
fire-roasted sweet peppers, pistachio dukkah
white anchovies evoo, lemon

grilled runner beans | 16
ajo blanco, fire toasted almonds, herb oil

local greens | 12
spring seedlings, house vinaigrette

to finish **dark chocolate tart** | 16
dulce de leche, vanilla ice cream
maldon salt

upside down pear cake | 16
milk + honey ice cream, candied ginger

tiramisu | 16
cherry bomb coffee, flor de cãna rum

berry sorbet | 12

verbena ice cream | 12

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

menu

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



tasting menu

harvest menu | 110 pp*

4-course menu that celebrates the fall harvest
snacks + apps + mains
and 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

enjoyed our house-fermented hot sauce?
~ take a bottle home 10

for the table

wood-oven sourdough | sm 7 lg 10
whipped butter

mezze board | 25
appenzeller cheese, cacciatore sausage, almond stuffed olives
hummus, tzatziki, preserved eggplant, grilled flat bread

blistered shishito peppers from our garden | 9
za'atar, lime

to start

leek fondue | 26
mornay, five brothers swiss appenzeller
smoked mushrooms, warm baguette

roasted delicata squash salad | 26
young rapini leaves, ricotta, toasted hazelnuts
warm spice, browned butter + maple vinaigrette

wood-fired bone marrow + escargot | 30
grilled pain de mie, herb + pickle salad
shallot madeira jus

plum + lardo | 26
ember-roasted empress plum, iberico lardo
almond, preserved lemon yogurt, olive oil, herb salad

albacore tuna crudo | 28
cantaloupe agua chile, cured cucumber
pickled jalapenos, herb oil, nasturtium

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

mains

pork coppa steak | 45
roasted blue squash, sweet corn sauce, garden sage

atlantic cod | 40
salt spring island mussels, braised leeks
aerated clam chowder, lardo, fennel blossom

grilled tunisian octopus | 55
ember-roasted artichoke hearts, kalamata olives
baba ghanoush, chermoula, preserved lemon

9oz opal valley lamb rack | 55
heirloom kale, charred sweet onion, potato + leek gratin
wood-fired chestnut mushrooms, honey + thyme jus

wood-fired lasagne | 32
mushroom bolognese, eggplant
bechamel, mozzarella, parmesan, basil

8oz cheeseburger | 28
house-baked milk bun, aged cheddar, special sauce
dill pickle, caramelized onions, iceberg, french fries

steaks

steak + frites | 75
12oz ribeye, maître d'hôtel butter, fries, aioli

dry-aged short loin | 5 per oz
please ask your server for available cuts and sizes

35 day dry-aged tomahawk steak | 6 per oz
please ask your sever for available sizes

peppercorn sauce | 6

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 "Nomadica" n/a bubbly white | 15
Peach, grapefruit, lilac, sea salt

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, raspberry

Pekoe Punch Ice Tea | 7
Orange blossom tea, orange pekoe tea, lemon, syrup

Homemade Lemonade | 8