



GROUP DINNER MENU

FOR THE TABLE

CHARCUTERIE BOARD

Selection of Local Cured Meats & Cheeses/ House Pickle
Beer Mustard/ Chutney/ Charred Bread

STARTERS

(choice of)

GRILLED CAESAR

Grilled Romaine/ House Caesar Dressing/ Pancetta Parmesan Crumble/ Cured Egg

GET 'EM TO THE GREEK SALAD

Salt Brined Feta/ Heirloom Grape Tomato/ Olive/ Preserved Red Onion
Ontario Chickpea Falafel/ Pristine Oil Vinaigrette

ENTRÉE

(choice of)

BRAISED BEEF GNOCCHI

Potato Gnocchi/ Coffee Mushroom/ Charred Onion/ Mt. Oak Gouda

PENNE PUTTANESCA

Penne/ Capers/ Garlic/ Shallots/ Parsley/ Tomato

FISH & CHIPS

Fixed Gear Pilsner/ Cold Water Haddock/ Kettle Chips/ Caper Aioli/ Celeriac Slaw

CHICKEN SHAWARMA

Spice Roasted Chicken Thigh/ Pickled Onion & Parsley
Short Grain Rice/ Garlic Sauce/ Forno Baked Pita

DESSERT

MILK & COOKIES

ASSORTED MINI DESSERT JARS

\$52 per person

(plus applicable 15% gratuity and 13% HST)

