



APPETIZERS & SALADS

- PIPING HOT SOUP OF THE DAY** 9
- FRENCH ONION SOUP** 10
Gruyere Cheese, Brioche Toast
- TEMPURA BATTERED CAULIFLOWER / V** 13
Hoisin & Chili Sauce, Toasted Sesame, Green Onion
- CAESAR SALAD / GFO VO** 16
Hearts of Romaine, Kale, Pancetta Bacon, Garlic Crostini, Shaved Parmesan, Roasted Lemon Caesar Dressing
- ANGUS GLEN WINTER MISTA SALAD / GF VG** 18
Butternut Squash, Dried Cranberries, Candied Walnuts. Apple Cider & Honey Vinaigrette
- WARM BARLEY & COUSCOUS SALAD / V** 19
Charred Broccoli, Mixed Mushrooms, Roasted Beets, Goat Cheese, Truffle Shallot Emulsion

ADDITIONS

- | | | | |
|----------|---|--------|----|
| Tempeh | 6 | Shrimp | 9 |
| Falafels | 8 | Salmon | 12 |
| Chicken | 9 | | |

DESSERT

- ANGUS GLEN HONEY INFUSED WARM ENGLISH TOFFEE PUDDING** 12
Biscotti, Caramel Sauce, Vanilla Ice Cream

MAINS

- THAI BUDDHA BOWL / GF VG** 18
Quinoa and Wild Rice, Grilled Tempeh, Spiced Chickpeas, Cucumber, Cherry Tomatoes, Purple Cabbage, Avocado and Thai Peanut Dressing

*Nut-free Dressing available
- CLASSIC ALL BEEF BURGER / GFO VGO** 16
6oz Patty, Bacon, lettuce, tomato, Pickle, Onion. Garlic Mayo. Aged Cheddar
Impossible Patty available
Served with your choice of Fries, Salad or Soup
- CRANBERRY FOCACCIA GRILLED CHEESE / V** 15
Fig Jam, Caramelized Onion, Brie
Served with your choice of Fries, Salad or Soup
- LAMB RAGOUT TAGLIATELLE PASTA / GFO** 29
Red Wine Sugo Sauce, Pecorino Romano
- HONEY & DIJON GLAZED ONTARIO HALF HEN** 32
Roasted Fall Vegetable, Roasted Garlic Mashed Potatoes, Harvest Sage Jus / GFO
- MISO GLAZED BLACK COD / GFO** 38
Charred Garlic & Sesame Bok Choy, Black Venus Rice
- 8OZ BEEF TENDERLOIN / GFO** 39
Fondant Potatoes, Grilled Asparagus, Peppercorn Jus

- GF Gluten Free
- GFO Gluten Free Option Available
- V Vegetarian
- VO Vegetarian Option Available
- VG Vegan
- VGO Vegan Option Available

Auto Gratuity of 18% will be applied to parties of 8 or more people.