

For the Kids

ages 12 and under

Caesar Salad 8
romain lettuce, dressing & parm

Burger & Fries 16
plain burger, side ketchup, add cheese +2

Pasta with Tomato Sauce 14
barrel shaped noodle (canestri)

Pasta with Butter & Parm 14
barrel shaped noodle (canestri)

Pancakes & Maple Syrup 16
3 buttermilk pancakes



LUNCHING & BRUNCHING
DINING ROOM & PIANO BAR
BY CHEF MICHAEL ANGELONI



BRUNCH BUBBLES

PROSECCO 49
FRANCIACORTA 79
CHAMPAGNE 99

by the bottle serves 6+ glasses with choice of juice

\$10 BRUNCH SIPS

MIMOSA

bellino prosecco with freshly squeezed orange juice

BELINI

bellino prosecco with freshly squeezed peach juice

ESPRESSO MARTINI

absolut vodka, kahlua, fresh espresso, cinnamon

CLASSIC DBL CAESAR

absolut vodka, clamato, celery, lime, pepperoncini,
worcestershire, tabasco, amano spice rub

wine by the glass

SPARKLING WINE

	6oz	Btl
Oddbird Non-Alcoholic 'Blanc de Blancs' M/V, Languedoc, FR	12	60
Medici Ermete La Favorita Reggiano Lambrusco NV, Emilia- Romagna, IT	16	74
Corte Aura Franciacorta Brut N/V, Lombardy, IT	17	79
Prevedello Asolo Prosecco N/V, Veneto, IT	11	49

WHITES & ROSÉ

	5oz	8oz	Btl
Stratus Cabernet Franc Rosé 2025, NOTL, ON, CAN	18	28	86
Poplar Grove Pinot Gris Cascadian Series 2024, Penticton, BC, CAN	16	25	75
Château Haut-Grelot 2024, Blaye-Côtes de Bordeaux, FR	16	25	74
Pierre Antonin 'Pierre' Chardonnay 2024, Cite de Carcassonne, Languedoc, FR	17	27	82
Otella Lugana 2024, Peschiera del Garda, Veneto, IT	19	30	89
Maria Bonita Vinho Verde 2024, Lua Cheia-Saven, PT	14	22	65

REDS

	5oz	8oz	Btl
Frankland Estate 'Rocky Gully' Shiraz 2019, Frankland River, WA, AUS	16	25	76
Gamay Noir 'Les Villages' 2022, Niagara Peninsula, ON, CAN	16	25	77
Vineland Estates Cabernet Franc 2023, Vineland, ON, CAN	12	19	56
Camille Cayran Pas de la Beaume, Côtes-du-Rhône 2023, Rhone, FR	16	25	78
Bindi Sergardi "Achille" Toscana Rosso 2022, Monteriggioni, Tuscany, IT	19	30	88
Viña Bujanda 'Reserva' 2020, Rioja, SP	16	25	75

desserts

PISTACHIO-STRAWBERRY SEMIFREDDO 16

pistachio zabaglione, white chocolate crunch, strawberry sorbet, vanilla chantily

DOUBLE ESPRESSO TRIFLE 15

espresso mousse, espresso sponge cake, candied walnuts, cappucino gelato, honey comb

GELATO OR SORBETO 9

seasonal flavours

COFFEE & TEA

all espresso coffees served as double shots

ESPRESSO - 6

AMERICANO - 6

CAPPUCCINO - 7

CAFFÈ LATTE - 7

TEA - 5

*english breakfast, earl grey, sencha green,
peppermint, chamomile*

cocktails

all the usual suspects are also available.

SIGNATURE

GARDEN FIRE 19

cilantro and parsley-infused olmeca altos tequila, triple sec, lime, agave, fire tincture bitters, tajin, chamoy, cucumber

AFTER SUN 17

chamomile-infused beefeater gin, yuzu sake, aloe vera, prosecco, soda, lime, ontario flower

CRIMSON VEIL 18

olmeca altos, del maguey mezcal, hibiscus and orange cordial, lime, volcanic salt

SLOW-ROLLER 13

dolin's, martini bianco, martini dry vermouth, citrus oleo saccharum, soda, lemon, olive, pernod spritz

ZERO PROOF

BLACKBERRY BRAMBLE 12

coconut water, lemon, mint, blackberry, tonic

STRAWBERRY FIELDS 13

strawberry, mint, lemon, simple syrup, ginger beer

beer etc.

DRAUGHT

BERCZY LAGER 9

WOOHOUSE AMBER 10

JUNCTION PILSNER 11

NORDIC PALE ALE 11

JUNCTION HAZY IPA 11

PACKAGED BEER & SPRITZER

SODIE STRAWBERRY BASIL 10

JUNCTION RASPBERRY SOUR 13

JUNCTION STOUT 13

LOW ALCOHOL

MYTHOS LAGER BEER, 0.0% - 7

GRÜVI 'GOLDEN ERA' LAGER, 0.5% 9

GRÜVI 'JUICY DAYZ' IPA, 0.5% 9

LUNCH PRIX FIXE

Great value, bold flavours.
Treat yourself to 2 or 3 delicious courses

2 Courses \$41 | 3 Courses \$49

to start

SMALL BITES

DINNER ROLLS 11

sesame seeds, burnt butter,
maldon salt (4pc)

SHRIMP COCKTAIL 18

poached white gulf shrimp,
cocktail sauce, lemon (5pc)

CHICKEN LIVER MOUSSE 19

potted liver mousse, house bacon jam,
housemade brioche

STEAK TARTARE 24

grilled sourdough, fennel chili sauce, tri tip
beef, crispy shallots, parmigiano (2pc)

APPETIZERS

PUGLIESE BURRATA 28

grilled sourdough, marinated cucumbers,
calabrian chili oil, garlic, candied pistachio, mint

THE TAVERN CAESAR 21

baby gem lettuce, smoked bacon, anchovy,
parmesan, focaccia croutons

TUNA CEVICHE 28

yellowfin tuna, avocado mayo, lime,
cilantro, jalapeño, tortilla chips

GREEN GODDESS SALAD 19

baby gem lettuce, green goddess dressing,
radish, endive, cucumbers, chives, toasted seeds

ADD PROTEIN

STEALHEAD TROUT 12
CHICKEN SUPREME 15

mains

CONFIT DUCK SALAD 28

cabbage slaw, apple, radish, chili,
nuoc cham dressing, cashews

TRUFFLE RISOTTO 26

sunchoke purée, grilled maitake mushroom,
chive, Jerusalem artichoke chips
(add shaved truffle +10)

CANESTRI ALLA GENOVESE 37

fresh made pasta, slow-cooked beef shank,
caramelized onions, breadcrumbs, horseradish

STEELHEAD TROUT 34

currant and caper purée, harissa roasted
cauliflower, black olive, parsley

LOBSTER ROLL 46

butter poached lobster, garlic aioli, toasted
brioche, chives, truffle parmesan fries

BERCZY SMASH BURGER 28

two 3oz oklahoma smash patties, crispy bacon,
american cheddar, berczy sauce, lettuce,
parm fries, truffle aioli
(add fried egg +3)

CHICKEN SUPRÊME 38

mashed potatoes, wild mushrooms, pearl
onions, chicken jus, crispy chicken skin

STEAK FRITES

café de Paris butter, veal jus,
truffle parmesan fries

10oz. Strip 65 16oz. Ribeye 89

EVERYDAY BRUNCHING

CHOOSE YOUR BENEDICT

brioche, pickled jalapeño, hollandaise,
smashed potatoes.

VEGETARIAN AVOCADO 24

HERITAGE PEAMEAL BACON 24
NOVA SCOTIA LOBSTER 46

ST. LO CROQUE MADAME 29

pain de mie, peameal bacon, mortadella, truffle
mornay, fried egg

EGGS IN PURGATORY 24

'nduja, 40 clove tomato sauce, crispy bacon,
stracciatella, free range eggs, toast

CLASSIC PANCAKES 24

ricotta & lemon pancakes, berry compote,
maple syrup, lemon butter cream

SIDES

TRUFFLE PARMESAN FRIES 12

ROASTED HARISSA CAULIFLOWER 13

MASHED POTATOES 12

MAC & CHEESE 16

SIDE GREEN SALAD 12

WILD MUSHROOMS 12