

SALADS

- CAESAR SALAD** 15
romaine, grana padano, brown butter croutons, crispy capers, smoked bacon, roasted garlic & lemon dressing
- ARUGULA SALAD** 15
root revival arugula, shaved apple, candied walnuts, easter egg radish, beemsters extra old gouda, apple butter, roasted shallot & honey vinaigrette

SHAREABLES

- SPICY WARM OLIVES** 13
orange, rosemary, fennel, marcona almonds, pepperoncini, garlic, vodka
- TRUFFLE FINGERLINGS** 17
thrice cooked fingerling potatoes, sunchoke chips, truffle aioli, grana padano, lemon, chive, herbs
- SPICY GARLIC BEANS** 17
Mixed little fields beans, house chili crisp, garlic, toasted almonds, shoyu-yuzu sauce, honey-miso aioli, crispy shallots
- SQUASH TOAST** 18
roasted & pickled local squash, crispy prosciutto, whipped goat cheese, candied walnuts, walnut oil, fried sage, charred sourdough, balsamic reduction
- GRILLED CARROTS** 18
local carrots, burnt lemon honey, fennel pollen, hazelnut dukkah, pickled shallots, frankie's olive oil
- CONFIT DUCK WINGS** 19
maple soy glaze, chilli crisp aioli, cilantro sprouts, scallions, crispy shallots
- PORK & PISTACHIO TERRINE** 20
smoked pork hock, leeks, roasted ontario blue grapes, balsamic onion, gherkins, sweet & smokey mustard, sourdough
- ONTARIO BURRATINI** 23
cookstown cherry tomatoes, root revival arugula, ontario peaches, aged balsamic, frankie's olive oil, basil, grilled sourdough

HANDHELD

- HAMBURGER** 22
ayrsyde farms beef patty, willi-sauce, bacon jam, pickles, iceberg, heirloom tomato, cheddar cheese, martin's potato bun
- B.L.T** 21
thick cut smoked bacon, bacon jam, root revival arugula, heirloom tomato, aged cheddar, red onion, pepperoncini & semi dried tomato aioli, sourdough

served w/ regular fries (upgrade to dill fries for \$1, caesar salad or little fields farm salad for \$3.50)

PASTA

- MUSHROOM PAPPARDELLE** 22
locally grown and foraged mushrooms, truffle, confit garlic, grana padano, heavy cream, white wine, thyme & rosemary, conestoga farms egg yolk
- NDUJA ALLA VODKA** 23
nduja sausage, bianco dinapoli tomatoes, farm vodka, heavy cream, parsley, casarecce, chillies, grana padano

PIZZA

- FEATURE PIZZA** 23
crafted weekly by our culinary team, ask your server what we are serving up this week!
- SPICY CANADIAN** 23
ezzo's pepperoni, smoked bacon, roasted local mushrooms, pepperoncini, truffle chilli crunch, hot honey, oregano, bianco di napoli tomato sauce
- BEE STING** 23
nduja sausage, pepperoncini, basil, farm honey, whole milk mozzarella, fennel pollen, bianco dinapoli tomatoes
- TRUFFLE FUNGHI** 23
roasted local mushrooms, caramelized onions, roasted garlic, rosemary & thyme, whole milk mozzarella & goat's cheese, truffle aioli, browne manor sprouts
- SAUSAGE & PEPPERS** 23
house fennel sausage, cherry bomb peppers, red onions, pepperoncini, lemon & basil aioli, bianco dinapoli tomatoes, whole milk mozzarella, grana padano, basil
- CLASSIC** 23
ezzo pepperoni, whole milk mozzarella, hot honey, bianco dinapoli tomatoes, oregano
- VODKA PIE** 23
vodka sauce, bianco dinapoli tomatoes, young mozzarella, whole milk mozzarella, basil, olive oil, smoked salt, chilli flakes

- VEGAN** 22
tomatoes, cherry bombs, confit garlic, roasted red onions, bianco dinapoli tomato sauce, basil sprouts, frankie's olive oil
- DIPPING SAUCE** 2.5
 creamy garlic & herb  spicy chilli crisp
 basil lemon  dill sauce

PROST!

ps. 18% auto-gratuity will be applied to all groups of 8 or more