



# LARGE FORMAT

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## MEZZE PLATTER \$30

DAILY DIPS ■ RAW VEGGIES ■ SALSAS  
CHIPS

## 10oz TROUT FILLET \$45

HABACHI TROUT ■ PEPPER CREAM  
TORTILLAS ■ SALSAS

## STRIPLOIN

Multiple sizes available  
ANIMAL BUTTER, BREAD ■ GREENS  
TERROIR VEG

## PAELLA S/L GF

TAKES 20 MIN. PLEASE ORDER IN ADVANCE

VEG \$35/\$50

TERROIR VEG ■ PEPPERS

+EGG \$3

MEAT \$50/\$60

CHORIZO ■ PORK BELLY

+BONE MARROW \$20

## SEAFOOD \$70/\$80

TROUT ■ SHRIMP

+OYSTERS \$3

# PLATES

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5oz TROUT \$25 GF

PEPPER CREAM

CHANTECLER CHICKEN \$35 GF

BUTTER ■ DRIPPINGS

HANGER STEAK \$25 GF

GREMOLATA ■ JUS

LAMB SHANK \$35 GF

ALLIGOT POTATOES

## BURGERS \$18

CHOICE OF SIDE SALAD OR CHIPS

### SIGNATURE BURGER/MAITAKE STEAK

tomato, lettuce, avocado cream, Ontario  
ketchup, crispy cheese, chips

+\$3 FOR GF BUN

+\$5 ADD A PATTY

PLAIN JANE \$10

## TACOS 1/\$10 ■ 6/\$50

OUR TORTILLAS ARE HAND MADE AND GLUTEN FREE

BARBACOA, braised lamb

RAJAS, creamy + cheesy peppers

HONGOS AL AJILLO, umami sauce, mixed  
funghi

POLLO, braised chicken, tomato, escabeche

## SIDES \$10

CHEESY MASH ■ HOUSE SALAD ■ CAESAR-ISH VEG

TERROIR VEG

(MAKE THE TERROIR A MAIN \$30)

GF: CAN BE MADE GLUTEN FREE

VG: CAN BE MADE VEGAN OR VEGETARIAN

CHEF GERRY QUINTERO @gerrydquintero



# COLD BAR

9/23/23

LIMITED QUANTITIES AVAILABLE

PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES

**TUNA CEVICHE \$20**  
CRISPS ▪ CILANTRO ▪ FOAM

**OYSTERS 6/\$20 ▪ 12/\$30**  
KOSHO HORSERADISH ▪ RHUBARB SAUCE

**ARGENTINIAN SHRIMP \$20**  
LIME ▪ RHUBARB SAUCE

**ALL THREE \$50**

**MUSSEL ESCABECHE \$20**  
PICKLES ▪ HERBS

**HOUSE BREAD \$6**  
FARM FATS OR JERSEY BUTTER

**CHARCUTERIE AND CHEESE \$30/\$60**  
ONTARIO CHEESE ▪ CHARCUTERIE  
HOUSE PICKLES/FERMENTS ▪ JAM TYPE THINGS

**LECLERC BRIANT BRUT RESERVE BOTTLE/\$180**  
**DISEGNA PROSECCO 5OZ/\$14**

# SNACKS

9/23/23

**CRUDITE \$10 GF**  
FRESH VEG  
CHOICE OF DIP

**SALSAS \$10 GF**  
CHEF'S 6 SALSAS  
MILD TO SPICY

**TOFU CEVICHE \$15 GF**  
SOY CURED TOFU ▪ CANCUN  
SAUCE ▪ CRISPY THINGS

**POTATO+TRUFFLE \$15 GF**  
POTATO ▪ PLANTAIN  
TARO ▪ TRUFFLE  
LAYERED DIP

**SWEET**  
CAKE ▪ 16H PEACH ▪ APPLE \$14 VG  
FRESH COOKIES \$6 VG  
SWEET POTATO BROWNIE \$6 GF  
BERRY TART \$8 VG

GF: CAN BE MADE GLUTEN FREE  
VG: CAN BE MADE VEGAN OR VEGETARIAN

CHEF GERRY QUINTERO @gerryquintero

**MEZZE PLATTER \$30 GF**  
DAILY DIPS ▪ RAW  
VEGGIES ▪ SALSAS ▪  
CHIPS

**SINGLE SALSA \$3**  
**CHIPS \$4 ▪ \$6**

**ALBONDIGAS \$15 GF**  
BEEF MEATBALLS TOMATO  
SAUCE ▪ SWEET  
ONIONS ▪ BITTER GREENS

**CAESAR-ISH VEG \$15 GF VG**  
SQUASH ▪ CAPER  
DRESSING ▪ CHAMPAGNE  
GRAPES ▪ PUNTARELLE  
SALSA ▪ FLAKED BREAD