

## Starters & Shareables

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|--|----|---|----|
| Small Scale Sourdough <br><i>Whipped honey butter, smoked salt.</i>   | 9  | Hand-cut Beef Tartare <br><i>Walt's beef, creamed egg yolk, pickled local mushrooms, mustard caviar, crostini.</i> | 24 |
| Twice-Cooked Fries  <br><i>Sea salt, ketchup.</i><br><b>Add garlic mayo and parmesan \$4</b> | 10 | Cheeseboard <br><i>Served with honey, walnuts, sourdough, house pickles.</i>                                       | 28 |
| Marcona Almonds & Olives  <br><i>Fennel seed, orange rind, garlic.</i>                       | 12 | Charcuterie<br><i>Served with house pickles, Wander spicy dijon.</i>  | 34 |
| Muhammara <br><i>Roasted red pepper, walnut, whipped feta, Small Scale sourdough.</i>   | 18 |   |    |






## Soup and Salad

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|--|----|--|----|
| Daily Soup<br><i>Ask your server for details.</i>  | 16 | Wander Caesar Salad<br><i>Red kale, brown butter sourdough crumble, crisp house made pancetta, Granna Padano.</i>  | 18 |
| Garden Harvest Salad  <br><i>Mixed baby lettuces, maple vinaigrette, cranberries, feta, pickled carrots, sliced radishes, candied walnuts.</i> | 18 | Burrata <br><i>Walnut pesto, toasted walnuts, pickled asparagus, preserved chili, house made focaccia.</i> | 26 |

### ADD-ONS

Marinated Chicken Breast \$12 • Lemon Garlic Shrimp \$12

## Mains

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|--|----|---|----|
| Delicata Squash <br><i>Roasted, beluga lentils, harissa, pickled beet purée, garlic toum, herb gremolata.</i>                                 | 26 | Berkshire Pork Tenderloin <br><i>Ontario pork, spring pea purée, crispy potato pavé, buttered peas, cider jus.</i>         | 38 |
| Mushroom Rigatoni <br><i>Fresh pasta, caramelized local mushrooms, preserved lemon, leeks, brown butter, whipped ricotta, buttered crumb.</i> | 30 | Local Pickerel <br><i>Za'tar roasted cauliflower, duck fat fondant potatoes, sauce gribiche, shaved fennel, chili oil.</i> | 38 |
| Roasted Chicken Supreme <br><i>Prinzen chicken, sweet potato purée, quinoa, caramelized beets, apricot glaze, dijon thyme jus.</i>            | 36 | Enright Cattle Co. Braised Short Rib<br><i>Pommes puree, Agradolce heirloom carrots, garlic rapini, herb gremolata, red wine jus.</i>   | 44 |

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

Our menu is inspired by the seasons and is subject to change accordingly.

05-01-2026

