

Small Bites and Starters —

Twice Cooked Frites <i>Add garlic and parmesan 4</i>	10
House Made Dinner Rolls 🌱 <i>whipped brown butter.</i>	10
Deviled Eggs 🥚 <i>whipped yolks, candied bacon, maple mustard.</i>	10
Charred Brussels Sprouts 🥦 🌱 <i>chili honey, sesame, pickled onion, chives.</i>	12
Chef Inspired Daily Soup <i>with house made grilled focaccia.</i>	16
Wander Caesar Salad <i>red kale, brown butter sourdough crumble, crisp house made pancetta, Grana Padano.</i>	18
Shaved Fennel Salad 🥒 🌱 <i>whipped herb feta, toasted pistachio, grapefruit, dill.</i>	18
Roasted Squash Salad 🥒 🥚 <i>roasted butternut squash, sumac, treviso, currants, goat cheese mousse, fennel and local honey gastrique.</i>	22

For the Table —

Truffle White Bean Dip 🌱 <i>crispy artichoke hearts, preserved lemon, toasted almond dukkah, lavash.</i>	22
Crispy Fried Confit Duck Wings <i>confit duck wings, crispy fried, orange glaze, chili crumb, scallion.</i>	24
Duck Liver Pâté <i>house made brioche, savoury onion jam, gherkins, pear gelée.</i>	24
Bone Marrow Tartare 🥚 <i>roasted bone marrow, Walt's beef, pickled local mushrooms, creamed yolk, fermented potato crisps.</i>	25
Cheeseboard <i>Featuring a trio of local Ontario cheeses, honey, walnuts, sourdough, house pickles</i>	28
Charcuterie <i>featuring local Ontario cheeses & cured meats, house pickles, fresh fruit, spicy mustard, honeycomb</i>	34

Mains

Mushroom Rigatoni <i>fresh pasta, caramelized local mushrooms, brown butter, preserved lemon, leeks, whipped ricotta, buttered crumb.</i>	30	Ontario Pickerel <i>charred leek soubise, crispy sunchokes, Brussels sprouts, chilis, chive oil.</i>	38
Roasted Cauliflower <i>beet hummus, roasted heirloom turnip, potato crisps, sweet and sour cabbage gelée, extra virgin olive oil, shiso.</i>	30	Walt's Beef Short Rib <i>braised, local mushroom risotto, crispy leeks, soft herbs, rapini, bordelaise.</i>	42
Braised Rabbit Gnocchi <i>ricotta gnocchi, Shades of Grey rabbit ragu, local vegetable sofrito, leek, parsnip, fennel, chilis, wilted kale, ricotta salata.</i>	34	Ontario Berkshire Pork Chop <i>16 oz, butter bean cassoulet, pork belly, wilted Swiss chard, woody herbs, peach mostarda.</i>	46
Chicken Roulade <i>Prinzen chicken, double smoked bacon, chorizo sausage, root vegetable terrine, celeriac purée, chicken jus.</i>	38	Steak Frites <i>Walt's beef, Café de Paris compound butter, twice cooked frites, bordelaise. A rotating cut of local beef; ask for details.</i>	MP

SIDES

Grilled Rapini 12 • Agrodolce Beets 12 • Hasselback Fingerling Potatoes 14

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.