

Starters & Salads

Twice Cooked Frites <i>Add garlic and parmesan 4</i>	10
House Made Dinner Rolls 	10
<i>whipped brown butter.</i>	
Deviled Eggs 	10
<i>whipped yolks, candied bacon, maple mustard.</i>	
Charred Brussels Sprouts  	12
<i>chili honey, sesame, pickled onion, chives.</i>	
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  	18
<i>whipped herb feta, toasted pistachio, grapefruit, dill.</i>	
Roasted Squash Salad  	22
<i>roasted butternut squash, sumac, treviso, currants, goat cheese mousse, fennel and local honey gastrique.</i>	

For the Table

Truffle White Bean Dip 	22
<i>crispy artichoke hearts, preserved lemon, toasted almond dukkah, lavash.</i>	
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 	25
<i>roasted bone marrow, Walt's beef, pickled local mushrooms, creamed yolk, fermented potato crisps.</i>	
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

French Onion Soup <i>five varieties of onion, beef stock, crostini, smoked provolone.</i>	20	Sweet & Spicy Chicken Sandwich <i>house made milk bread, crispy fried chicken, baby arugula, pickles, buttermilk dill sauce, frites.</i>	26
Daily Soup and Sandwich <i>Ask about our Chef inspired soup, paired with our daily sandwich.</i>	24	Roasted Cauliflower <i>beet hummus, roasted heirloom turnip, potato crisps, sweet and sour cabbage gelée, extra virgin olive oil, shiso.</i>	30
Porchetta Sandwich <i>house made focaccia, red pepper aioli, Waupoos Lizzie cheese, charred rapini, pickled onion.</i>	26	Wander Burger <i>Walt's beef, house made milk bread, Worcestershire aioli, bacon jam, pickled onion, aged cheddar, arugula, frites.</i>	32
Nduja Gnocchi <i>ricotta gnocchi, nduja sausage, chilis, cherry tomatoes, tomato sugo, stracciatella, fresh basil.</i>	26	Ontario Pickerel <i>charred leek soubise, crispy sunchokes, Brussels sprouts, chilis, chive oil.</i>	38

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.