

gezellig

DINNER

... (*gah-zell-ig*) Dutch adj. for convivial, cosy, or nice atmosphere, but also belonging, general togetherness, or time spent with loved ones...

Executive Chef, Katie Ardington
Chef, Jason Campbell
Sous Chef, Tyler McMartin
Jr. Sous Chef, Brent Henderson

STARTERS

garden root vegetable soup	10	
tzatziki		
Gamay, Malivoire, Beamsville, Niagara '17		6/10
gezellig greens	13	
frisée, arugula, lemon ricotta, pistachios, strawberries, pickled onions, rhubarb vinaigrette		
Albarino, Monte Pio, Rias Baixas, Spain '15		7/12
fish cake	15	
beet chips, roasted carrot salad, pickled ramp tartar		
Blanc de Beckta, Cave Spring, Niagara N.V.		7/12
salmon ceviche	17	
poppy seed and sesame seed rice cracker, pickled asparagus, watercress		
Albarino, Monte Pio, Rias Baixas, Spain '15		7/12
beef tartare	17	
shallot, dijon, kalamata olives, basil, white balsamic, parmesan chips, egg yolk, crostini		
Cerasuolo D'Abruzzo, Tiberio, IT '16		7/12
smoked chili-tomato mussels	15	
tomato, onion, black turtle beans, corn, chili spices		
Riesling, Steel Post Vineyard, Thirty Bench '15		9/14
pesto cavatelli	14	
confit chicken, miso arugula pesto, radish, young garlic, pumpkin seeds		
Gamay, Malivoire, Beamsville, Niagara '17		6/10
artisanal cheese plate	16	
Chardonnay, R8 Wine Company, California '16		8/13
MAINS		
chickpea falafel	25	
cauliflower puree, spicy pickled eggplant, braised greens, sunflower seed tabbouleh, pine nuts		
Albarino, Monte Pio, Rias Baixas, Spain '15		7/12
quinoa crusted lingcod	33	
tomato-caper ragu, fiddelheads, Ontario asparagus, caramelized fennel		
Chardonnay, R8 Wine Company, California '16		8/13
za'atar spiced chicken breast	30	
red pepper puree, fava beans, Israeli couscous, grapes, feta, lemon tahini		
Cerasuolo D'Abruzzo, Tiberio, IT '16		7/12
pan seared arctic char	30	
red lentils, shitake mushrooms, bok choy, romanesco broccoli, lemon grass broth		
Sauvignon Blanc/Semillion, Tollgate, Niagara '16		6/9
braised Canadian lamb shank	36	
dukkah spiced farro, sweet potato puree, apricots, mint-tamarind sauce		
Crozes Hermitage, Etienne Ponchon, France '16		10/15
Gaspor milk-fed piglet duo	33	
crispy hock, grilled capicola steak, potato salad, savoy cabbage, chipotle bbq sauce		
Riesling, Steel Post Vineyard, Thirty Bench '15		9/14
chimichurri marinated flank steak	34	
sautéed wild mushrooms, wilted greens, beer mustard, frites		
Cabernet/Shiraz, Dowie Doole, McLaren Vale, AUS '14		8/12