

M E N U

MON-FRI DINNER MENU /// 4:00PM-8:45PM

SMALL+MEDIUM PLATES, SHARING ENCOURAGED

WS SNACK PLATE 25

serrano ham, mimolette, roasted grape+apple chutney
cornichons, sweet drop peppers, crackers
sub gluten-free crackers +3

marinated olives (V,GF,DF) 8

CITRUS, OLIVE OIL, CHILI FLAKES

sour cream+onion dip & potato chips (V,GF) 12

beet salad (V,GF) 19

lemon ricotta, carrot purée, crispy potato, parsley

a montreal toastie 12

all-dressed, pork frankfurter, mustard, coleslaw, relish, spiced bacon, local focaccia

Japanese yellowtail crudo (GF,DF) 27

hamachi, passionfruit, jalapeño, cilantro, toasted pistachio crumble

scallops barchicche 28

lightly-poached, key lime butter, broccoli cream, parmigiano foam, truffle breadcrumbs

MORTADELLA 21

thinly-sliced, pistachio pesto, parmigiano reggiano, warm local focaccia

Gnocchi alla vodka (V,GF) 22

house-made ricotta gnocchi, san marzano tomato-cream sauce, basil,
parmigiano reggiano
add burrata +15

V-vegetarian, GF-gluten free, DF-dairy free

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS
PLEASE ADVISE YOUR SERVER OF ANY DIETARY RESTRICTIONS OR FOOD ALLERGIES