

To  
Share...

To  
Savour...



**Canadian Cheese Plate**

*Artisanal Canadian Cheeses  
House-made Preserves  
Local Honey | Seasonal Fruit  
Toasted Crostini*  
\$16

**Mushroom Flatbread**

*Oyster Mushrooms  
Nosey Goat | Fresh Basil  
Vidal Caramelized Onions  
Candied Garlic Aioli*  
\$12

**Cheese & Charcuterie Plate**

*Canadian Cheeses | Cured Meats  
House-made Preserves  
Local Honey | Seasonal Fruit  
Toasted Crostini*  
\$25

**Grilled Chicken Kale Salad**

*Red Wine Vinaigrette  
Toasted Nuts | Cranberry Compote*  
\$10

**Beet Hummus**

*Pickled Shallots | Coriander  
Candy Cane Beets | Goat Cheese  
Artisan Flatbread*  
\$12

**Tuna Poke Bowl**

*Soy Marinated Tuna  
Wild Rice | Scallion  
Avocado | Habanero Aioli  
Yuzu & Lime Vinaigrette*  
\$23

**Bella Casara Burrata**

*Heirloom Tomatoes | Fresh Basil  
Truffle Oil | Balsamic Reduction  
Toasted Crostini*  
\$25

**Chicken & Melted Brie  
Sandwich**

*Gunn's Hill Brie | Bitter Greens  
Seasonal Fruit Chutney*  
\$10

**Vidal "Honey Hot" Chicken  
Wings & Fries**

*Grilled Moroccan Wings  
Vidal Hot Sauce | Coriander*  
\$15

**Montreal Smoked Meat  
Sandwich**

*House-Cured Brisket  
Maple Mustard | Gherkin Pickles  
Sauerkraut*  
\$10

**Add French Fries \$4**