

✓ - Vegetarian 🥜 - Peanut Allergy

We are all about sharing!

Snacks

(Our food are served hot, individually as it is cooked. You may request it to be served all at the same time)

GARLIC CORN NUTS ✓

Puffed white corn cooked
in coconut and garlic oil

4.99

OLIVES ✓

Kalamata with olive oil

5.99

EDAMAME ✓

Steamed and seasoned
Served with soy vinaigrette

5.99

SOURDOUGH BREAD ✓

Served with oil & Balsamic vinegar

4.99

FRIES ✓

Yukon Gold **4.99**
Sweet potato **6.99**

TAMARI ALMONDS ✓ 🥜

4.99

Small Plates

JFC TACO

Japanese style fried chicken
onion, furikake, spring mix,
mayo & honey garlic siracha

6.99

KATSU FISH TACO

Panko crusted basa fillet,
tomato, onion, corn, black bean
spring mix, soy lime aioli

6.99

BANG - BANG PRAWNS

Crispy prawns, garlic siracha aioli,
Furikake seasoning

14.99

TUNA TATAKI

Seared tuna sashimi,
cabbage, nori

8.99

SHISHITO PEPPERS ✓

6.99

CHICKEN BBQ SATAY 🥜

Grilled chicken skewers marinated
Malaysian spices, with peanut sauce

9.99

CHIPS & GUAC ✓

Fresh crispy corn tortillas
with house made guacamole

12.99

TRUFFLE PARM FRIES ✓

Yukon gold fries, topped w/truffle
olive aioli, parmigiano cheese

10.99

WINGS

- Sweet garlic siracha
- Barbeque
- Thai sweet chili

choice of house salad or fries

17.99

POUTINE

Yukon gold house cut fries
beef au jus gravy, rosemary
thyme, red wine, onion
melted mozzarella, scallions

7.99

BAKED CAMEMBERT / BRIE ✓ 🥜

Choose:
Truffle Honey Almond or Rosemary Garlic
Served with Sourdough bread
(please allow 20 mins)

21.99

MIXED SALAD ✓

Spring mix, red cabbage,
cucumber, carrots,
cherry tomato, radish,
soy lime dressing

7.99

Soup & Salads

BEEF BONE BROTH SOUP

Hearty beef broth, boiled from hormone free beef bones, tomato, potato, celery, scallions, onions, ginger, and cabbage

13.99

TUNA TATAKI SALAD 🌱

Yellow Fin tuna sashimi or grilled halloumi cheese, spring mix, cherry tomato, radish and carrots strings, edamame beans, nori, shaved almond, sesame seeds, scallions, avocado, Japanese dressing.

17.99

ROASTED RED PEPPER QUINOA BOWL 🌱🥔

Quinoa, roasted red pepper, roasted sweet potato, kale, avocado, black beans, almonds, cilantro, served with roasted red pepper dressing

16.99

Large Plates

BEEF AU JUS POUTINE

Yukon gold house cut fries, beef au jus gravy, rosemary, thyme, red wine, onion, melted mozzarella, scallions.

12.99

BUTTER CHICKEN 🌱🥔

Chicken breast or grilled halloumi cheese in rich creamy sauce made with Chef Amal's grandma's recipe. Served with a side of naan bread.

16.99

KOREAN BBQ STYLE SHORT RIBS

Korean style build your own lettuce wrap, Char grilled certified angus Kalbi beef ribs, marinated in kiwi apple soy puree, served with steamed rice with umami dust, lettuce, radish, carrots, onion, cucumber with a side of garlic sriracha and bulgogi sauce.

21.99

THE BIG JERK BURGER

Grilled Jerk marinated chicken, pineapple and mango salsa, jerk aioli and lettuce on a toasted bun. Served with a choice of house salad or fries

16.99

IMPOSSIBLETM VEGGIE BURGER 🌱

Soy and potato protein veggie patty, lettuce, tomato, onion, mayo, melted mozzarella, served on a toasted brioche bun. Served with a choice of house salad or fries

16.99

CHICKEN AVOCADO SANDWICH

Grilled chicken breast, guacamole, tomato, lettuce, melted mozzarella cheese, mayo on a toasted bun. Served with a choice of house salad or fries

16.99

FARMER'S MARKET BURGER

Locally raised, antibiotic and hormone free beef from the St. Lawrence market, aged cheddar, lettuce, tomato, onions, pickle, and mayonnaise on a toasted bun. Served with a choice of house salad or fries

16.99

*  GLUTEN FREE buns available for \$2

Late Night Menu

Snacks

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GARLIC CORN NUTS

Puffed white corn cooked
in coconut and garlic oil

4.99

OLIVES

Kalamata with olive oil

5.99

EDAMAME

Steamed and seasoned
Served with soy vinaigrette

5.99

SOURDOUGH BREAD

Served with oil & Balsamic vinegar

4.99

FRIES

Yukon Gold **4.99**
Sweet potato **6.99**

TAMARI ALMONDS

4.99

Small Plates

TUNA TATAKI

Seared tuna sashimi,
cabbage, nori

8.99

SHISHITO PEPPERS

6.99

BANG - BANG PRAWNS

Crispy prawns, garlic siracha aioli,
Furikake seasoning

14.99

CHIPS & GUAC

Fresh crispy corn tortillas
with house made guacamole

12.99

TRUFFLE PARM FRIES

Yukon gold fries, topped w/truffle
olive aioli, parmigiano cheese

10.99

MIXED SALAD

Spring mix, red cabbage,
cucumber, carrots,
cherry tomato, radish,
soy lime dressing

7.99

POUTINE

Yukon gold house cut fries
beef au jus gravy, rosemary
thyme, red wine, onion
melted mozzarella, scallions

7.99

SMALL BEEF BONE BROTH SOUP

Hearty beef broth, boiled from hormone
free beef bones, tomato, potato, celery,
scallions, onions, ginger, and cabbage

8.99

