



FALL FAVOURITES

FRESH | CREATIVE | MADE FROM SCRATCH

STARTERS

AVAILABLE ALL MONTH

HARVEST SALAD	15.95	BAKED BRIE	14.95
baby kale pear butternut squash chorizo pecan Bleu cheese honey rum dressing		baked brie pear stone fruit chutney grilled pita	

ADD TO YOUR SALAD

+ CHICKEN BREAST 6 + SALMON 9
+ BUTTERMILK FRIED CHICKEN 6 + TOFU 6

MAINS

NEW EVERY WEEK

Oct 1 st —9 th		Oct 11 th —16 th	
APPLE BACON BRIE SANDWICH	15.95	BUTTERNUT SQUASH RAVIOLI	25.95
choice of accompaniment honey crispy apple bacon brie caramelized onion rye		baby spinach goat cheese sage cream garlic toast	
Oct 18 th —23 rd		Oct 25 th —Oct 30 th	
CINNAMON SMOKED DUCK	27.95	HARVEST BURGER	19.95
maple ginger glaze arugula wild rice roasted root vegetables		buttermilk fried chicken <i>or</i> grilled chicken breast <i>or</i> beef patty choice of accompaniment Havarti bacon stone fruit chutney arugula smoked garlic mayo	

ACCOMPANIMENTS

hand-cut fries | soup du jour

soup du jour

+ Chilled Cork salad 1

+ sweet potato fries | onion rings | mac + cheese 3

+ baby spinach | Caesar 3

+ poutine | truffle parm fries | harvest salad | rocket + quinoa 4

DESSERT + COCKTAILS

AVAILABLE ALL MONTH

APPLE CRUMBLE CHEESECAKE	9.95	HOT APPLE CIDER	9.95
Kentucky bourbon caramel toasted pecan		Crown Royal Apple Spicebox pumpkin whisky whipped cream raw sugar rim	
SMOKY AND THE BANDIT	9.95	HARVEST SANGRIA	9.95
Jameson cold brew Irish whisky smoked orange house-made orange syrup Ni ⁹ aromatic bitters		Woodbridge red blend wine McGuinness orange & brandy house-made orange syrup assorted fruit ginger ale	

#EVERYONEWELCOME

Gluten - friendly GF | Spicy | Vegan V

Please inform your server of allergies and food sensitivities

17% Gratuity will be added to parties of eight or more

All prices are subject to applicable taxes