


gezellig DINNER

Snacks

ciabatta bread 4
with olive oil & gastrique

With each sale, we will provide one meal to a youth in need through  Mealshare

fries & our feature aioli 8

Featured Cocktails

Inky (2oz) 15

Flor de Caña Rum, pineapple, citrus, amarena cherry

Blinky (2oz) 15

Basil Hayden Bourbon, coconut, pineapple

Pinky (2oz) 15

Paper Boat Gin, Chambord, watermelon, cucumber, lemon

Clyde (2oz) 15

Tromba Tequila, Aperol, lychee, lime, sparkling

*Executive Chef, Katie Ardington
Chef, Brent Henderson*

*Sous Chef, Tamika Chamberlain
Junior Sous Chef, Mathew Njenga*

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

Appetizers

gezellig greens 12

strawberries, cashews, red onion purée, vanilla-lime vinaigrette
Blanc de Beckta, Cave Spring, Beamsville, NI NV

salmon tartare 22

tartar sauce, dill, pickled peppers, potato chips
Syrah Rosé, Tamboerskloof, Kleinood, Stellenbosch, SA '20

PEI mussels 18

tomatillo salsa verde, cilantro, fries, roasted garlic aioli
Pinot Gris Falls Vineyard 2027 Cellars NI '19

ricotta gnudi 17

caramelized onion & corn purée, roasted tomatoes, pickled carrots, charcoal spice
Gamay Noir, Broken Stone Winery, PEC '20

heirloom tomato & marinated bocconcini salad 18

basil, brown butter vinaigrette, pickled shallots, toasted corn nut crumble
Sauvignon Blanc, Ant Moore, Marlborough, NZ '21

roasted corn & zucchini soup 12

cheddar foam, smoked pine nuts
Chardonnay, Hidden Bench, Beamsville Bench, ON

artisanal cheese & charcuterie plate 25

crostini, Gees Bees Honey, grainy mustard, pickled beans
Cabernet Franc, Stratus Estate, Niagara-on-the-Lake, ON '19

Mains

10oz Beverly Creek beef ribeye 52

Le Coprin mushrooms, green beans, fries, horseradish demi-glace
Cabernet Sauvignon, The Introvert, Precision Wine Co, CA '19

blue cheese arancini 25

pistachio purée, crispy maitake, frisée, truffle honey, pink peppercorns
Sangiovese Superiore, 'Bacaiá', San Valentino, Emilia-Romagna, IT '19

pan seared Icelandic cod 35

farro, celeriac purée, snap peas, king oyster mushrooms, crispy capers, béarnaise
Chardonnay, Hidden Bench, Beamsville Bench, ON '19

Cornish game hen 32

mushroom spätzle, zucchini, patty pans, kale, hemp seed pesto, roasted grape demi-glace
Gamay Noir, Broken Stone Winery, PEC '20

bourbon glazed Nagano pork loin 38

hominy grits, swiss chard, apple & ginger chutney, pickled peaches
Cabernet Franc, Stratus, Niagara, ON '19