

Dinner Menu

Monday - Sunday 3:00 PM - CI



Small

Fresh Bread (v) 5
whipped brown butter

Oysters (min ½ dz) (df) (gf) mp
house made hot sauce / fresh horseradish

Truffle Fries (v) 10
truffle parmesan aioli / parmesan snow
scallions / truffle oil

Chicken Liver Mousse 🍷 12
caramelized onions / maple demi syrup
brioche toast / crushed cashews

Smoked Fish Pate 12
pickled onions / dill / kettle chips

Whipped Ricotta (v) 12
truffle honey / sunflower seeds / crostini

Spanish Shrimp Sandwich 🍷 12
battered black tiger shrimp / garlic aioli
spicy tomato sauce / iceberg lettuce
marinated olives / brioche bun

P.E.I. Mussels 🍷 16
nduja sausage / basil / white wine cream
sauce / toast

Grilled Calamari 🍷 🍷 (gf) 16
whole grilled squid / spinach basil purée
compressed tomatoes / lemon zest
crushed cashews / chili oil

Fried Brussels Sprouts 12
maple balsamic vinaigrette
double smoked bacon / parmesan aioli
lemon zest

Jerk Duck Wings (df) 🍷 12
jerk glaze / lime / red chilies / scallions
Add an extra wing for \$2½

Salmon Tartare (df) 🍷 16
togarashi aioli / avocado / seaweed pesto
tobiko / pickled cucumbers / seaweed chips

Roasted Bone Marrow (df) 🍷 🍷 20
Vietnamese beef tartare / crushed cashews
cilantro / red chilies / toast

Medium

Bacon Mushroom Cheeseburger 20
7oz beef patty / double smoked bacon
sautéed mushrooms / mozzarella cheese
iceberg lettuce / parmesan aioli / milk bun
*served with fries, mixed greens, or truffle fries
for \$2 extra*

Korean Fried Mushrooms (v/g) 🍷 20
lettuce wraps / kimchi / vermicelli noodles
cucumbers / jalapeños / gochujang aioli

Spaghetti & Meatballs 23
lamb meatballs / zucchini / pork tomato
sauce / herb crumble / parmesan snow

Shrimp Linguini 🍷 26
Black tiger shrimp / tomatoes / shishito
peppers / tobiko / Japanese broth / bonito
flakes / sesame seeds

Piri Piri Chicken (gf) (df) 🍷 25
piri piri glaze / roasted chickpea hummus
summer carrot salad / chimichurri sauce

Rainbow Trout 27
swiss chard / brown butter lemon sauce
capers

Hanger Steak (gf) 27½
chipotle white bean purée / Mexican corn
salad / pickled onions / goats cheese
charred scallion vinaigrette

*Not all ingredients are listed please inform your server of any allergies or dietary restrictions.

(v) - vegetarian (df) - dairy free (gf) - gluten free

(v/g) - vegan 🍷 - spicy 🍷 - contains nuts



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Salads

Wedge Cobb Salad 18 (gf)

double smoked bacon / cherry tomatoes
red onions / blue cheese crumble
hard boiled egg / pickled mustard seeds
buttermilk herb dressing

Charred Broccoli Caesar 15

white anchovies / parmesan snow
roasted garlic / herb crumble
double smoked bacon / caesar dressing

Desserts

Funnel Cake 9

strawberry coulis / fresh strawberries
vanilla ice cream / whipped cream

Matcha Tiramisu 9

mascarpone cream / lady fingers
fresh berries

Chocolate Sundae 7

chocolate brownie / hot fudge
vanilla ice cream / cashews / whipped cream

Large Formats

All large formats serve 2-3 people

Grand Crudités Platter 50

jumbo cocktail shrimp / marinated mussels
smoked fish pate / seasonal Ontario
vegetables / hard boiled eggs / kettle chips
buttermilk herb dressing

Duck For Two 60

smoked duck breast / duck confit leg
orzo fried rice / asparagus / fermented garlic

Grilled Octopus 75 (gf)

chorizo sausage / roasted potatoes
swiss chard / chimichurri / marinated olives

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