

Dinner Menu

Monday to Sunday 3PM - Close

NextDoorlicious Menu

\$40 Per Person + HST

Select 1 'Small Plate', 1 'Medium Plate', & 1 'Dessert'

Small Plates

Spanish White Bean & Chorizo Soup 🍷 9
garlic baguette

Waldorf Wedge Salad (v) (gf) 🥜 15
gala apples / celery / dried cranberries
stilton blue cheese / roasted cashews
iceberg lettuce

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

Beef Short Rib on Toast 14
caramelized onions
double smoked bacon / pickled onion
dijon mustard aioli / toast

Crab Arancini Balls 14
blue crab / parmesan snow
marinara sauce / parmesan aioli

Steamed Mussels 16
P.E.I. mussels / braised fennel
tarragon / white wine cream sauce / toast

Desserts

Lemon Meringue (v) 10
lemon curd / toasted meringue
ginger crumble

Banoffee Pie (v) 10
fresh bananas / dulce de leche
graham cracker crust / whipped cream

Medium Plates

Pork Belly (gf) 25
roasted brussels sprouts
mustard demi-glace / parsnip purée
pickled mustard seeds

Pan Seared Salmon (df) 25
tempura broccoli / smashed potatoes
Japanese curry sauce

Lamb Shoulder (gf) 🍷 27
carrot & tahini purée / steamed bok choy
chimichurri yogurt

Scallop Linguine 🍷 26
bay scallops / nduja sausage ragu
roma tomatoes / basil / herb crumble
charcoal linguine

Duck Confit 24
double smoked bacon / charred kale
braised beluga lentils

Burrata Linguine 🍷 (v) 24
fresh burrata cheese / kale / basil
spicy rosé sauce / herb crumble / chili oil
charcoal linguine

French Onion Cheeseburger 21
7oz beef patty / swiss cheese
iceberg lettuce / caramelized onions
mustard thyme aioli
double smoked bacon / butter bun
served with truffle fries & parmesan aioli

*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