

Dinner Menu

Wednesday - Sunday 3:00 PM - CI



Small

Fresh Bread (v) 5

whipped brown butter

Whipped Ricotta 🌀 10

nduja sausage / fresh rosemary / hot honey
sundried tomato spread / mini baguette

Duck Wings (df) 🌀 12

sweet chili & honey / pickled chilis
green onions / sesame seeds
add one extra wing for \$2.25

Chicken Liver Mousse 12

Ontario maple syrup / caramelized onions
double smoked bacon / chives / crostini

Fried Brussels Sprouts (v) 12

maple balsamic vinaigrette / lemon zest
parmesan aioli / parmesan snow

Pork Carnitas Tacos (df) 🌀 15

pork carnitas / salsa verde / avocado crema
pickled red onions / cilantro / flour tortillas
add one extra taco for \$5

Beef Tartare 16½

beef tenderloin / smoked oyster mayonnaise
fried oysters / horseradish / gherkins
crostini

Lamb Ribs 🌀 (df) 18

cumin bbq rubbed / szechuan peppercorn
honey / sesame seeds / green onions

Burrata 22

pickled cantaloupe gazpacho / prosciutto
cherry tomatoes / basil pistou / toast
Not applicable with NextDoorlicious

Sides

Truffle Fries (v) 10

Hand Cut Fries (v) (df) 6

Small Mixed Greens (v) (df) (gf) 6

Large Mixed Greens (v) (df) (gf) 10

Medium

French Onion Cheeseburger 21

7oz beef patty / swiss cheese
iceberg lettuce / caramelized onions
mustard thyme aioli / double smoked bacon
butter bun
*served with hand cut fries, mixed greens, or
truffle fries for \$2 extra*

Cornish Hen (gf) 25

roasted potatoes / grilled asparagus
double smoked bacon / green pea velouté
charred scallion vinaigrette

Lamb Mafalde 🌀 25

lamb shoulder / rapini pesto cream sauce
cherry tomatoes / herb crumble
parmesan snow

Crispy Pork Belly 25

sweet potato purée / pickled mustard seeds
swiss chard / cherry & thyme gastrique

Pickeral (gf) 26

guanciale / caper berries / green beans
tomato puttanesca / white bean purée

Jerk Octopus 🌀 27 ½

Jamaican corn velouté / rice & lentil
croquettes / swiss chard / scallion sour
cream

Short Rib & Marrow 🌀 (gf) 28 ½

mashed taro root / nam jim dressing
cucumber basil salad / chimichurri

NextDoorlicious Menu

\$45 Per Person + HST

Select The Following:

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

Large Formats

Available May 12th - May 19th

Braised Lamb Shank

\$70 serves 2 / \$125 serves 4

braised lamb shank / roasted lamb ribs
pulled lamb shoulder / grilled asparagus
chickpea & swiss chard orzo

*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