

LUNCH @ URBAN PANTRY

APPETIZERS

soup - 8

chef's creation, seasonally inspired

warm cornbread - 6

kawartha buttermilk, rosemary butter,
red pepper jelly

chips n' dip - 12

hot artichoke dip, caramelized onion +
roasted garlic, root vegetable chips

charcuterie board - 24

local meats and cheeses, crostini
house pickles + preserves

beef tartare - 14

hand-cut, horseradish, truffle powder,
dried olive, cured farm egg yolk, rye

steamed mussels - 14

bacon lardons, leeks, hard cider,
autumn herbs, grilled french bread

scallop ceviche - 15

fresh spoon salad, pomegranate molasses,
sumac, sriracha, mint

FRITES

house chipped uxbridge potatoes

golden frites, pantry sauce - 6

old bay spiced, malt vinegar aioli - 7

jalapeño + lime, ranch dressing - 7

all dressed, maple chipotle mayo - 7

BEEF BURGERS

squash - 17

oven roasted butternut, goat cheese,
maple chipotle aioli

urban mac - 17

caramelized onions, ontario aged white cheddar,
pickles, baby kale, pantry sauce

SALADS

endives - 11

brandy poached figs, walnuts, feta cheese,
pickled red onion, honey lemon dressing

caesar - 10

romaine hearts, garlic dressing, pancetta chips,
croutons, grana padano
add crispy chicken - 8

warm sprouts - 12

soy roasted brussels, orange, micro greens,
heirloom carrot, sesame
add smoked organic trout - 7

baby kale - 12

butternut squash, pomegranate, quinoa,
spiced pepitas, balsamic vinaigrette
add seared scallops - 12

VEGGIE

harvest vegetable curry - 15

local seasonal produce, garbanzos,
fragrant basmati rice, toasted pita

mushroom gratin - 15

wild mushrooms, gruyere,
quinoa parmesan crumb, kale chips, fried egg

SANDWICHES

buffalo chicken souvlaki - 16

crispy chicken, feta, pickled red onion,
sriracha, ranch dressing, pita

blt grilled cheese - 16

bacon tomato jam, baby kale,
cheddar, swiss, white french bread

smoked fish tacos - 16

brussels sprout slaw, house pickles,
charred leek yogurt, corn torillas

roasted pork belly - 16

fresh apple, radish, maple mustard,
malt vinegar aioli, warm ciabatta

peking duck waffle - 17

pulled duck confit, honey garlic glaze,
cheddar + chive waffle

all Burgers + Sandwiches served with soup or golden frites.

substitute caesar salad, greens salad, old bay spiced, jalapeño + lime or all dressed frites 2.00 add a dip 1.00

DINNER @ URBAN PANTRY

APPETIZERS

soup - 8

chef's creation, seasonally inspired

warm cornbread - 6

kawartha buttermilk, rosemary butter,
red pepper jelly

chips n' dip - 12

hot artichoke dip, caramelized onion +
roasted garlic, root vegetable chips

charcuterie board - 24

local meats and cheeses, crostini,
house pickles + preserves

beef tartare - 14

hand-cut, horseradish, truffle powder,
dried olive, cured farm egg yolk, rye

steamed mussels - 14

bacon lardons, leeks, hard cider,
autumn herbs, grilled french bread

hot smoked trout - 13

sage infused, celery root remoulade,
mustard greens, crisp apple

scallop ceviche - 15

fresh spoon salad, pomegranate molasses,
sumac, sriracha, mint

mushroom gratin - 12

wild mushroom ragout, gruyere,
quinoa parmesan crumb, kale chips

FRITES, house chipped

golden frites, pantry sauce - 6

old bay spiced, malt vinegar aioli - 7

jalapeño + lime, ranch dressing - 7

all dressed, maple chipotle mayo - 7

BEEF BURGERS

squash - 17

oven roasted butternut, goat cheese,
maple chipotle aioli

urban mac - 17

caramelized onions, ontario aged white cheddar,
pickles, baby kale, pantry sauce

served with soup or golden frites.

substitute caesar salad, greens salad, old bay spiced,
jalapeño + lime or all dressed frites 2.00 add a dip 1.00

SALADS

endives - 11

brandy poached figs, walnuts, feta cheese,
pickled red onion, honey lemon dressing

caesar - 10

romaine hearts, garlic dressing, pancetta chips,
croutons, grana padano
add crispy chicken - 8

warm sprouts - 12

soy roasted brussels, orange, micro greens,
heirloom carrot, sesame
add smoked organic trout - 7

baby kale - 12

butternut squash, pomegranate, quinoa,
spiced pepitas, balsamic vinaigrette
add seared scallops - 12

MAINS

butcher's cut – market price

seafood catch – market price

chicken n' waffles - 26

cheddar chive waffle, brussels sprout slaw,
buttermilk ranch, spicy honey mustard

steak + frites - 32

10 oz new york striploin, golden frites,
bacon tomato jam, maitre d'hotel butter

organic rainbow trout - 27

pan seared, charred leek yogurt,
roasted cauliflower, pearl onions, horseradish

scallops + pork belly - 28

brown butter, parsnip puree, fried sage,
crackling, cider reduction

muscovy duck leg confit - 28

fall spices, citrus glazed baby carrots,
yukon potato dauphinoise

garganelli pasta - 23

wild mushrooms, peas, rosemary cream,
black pepper, pecorino

harvest vegetable curry - 21

local seasonal produce, garbanzos,
fragrant basmati rice, toasted pita

breakfast @ urban pantry

we use ontario free run farmed brown eggs. serving every saturday + sunday: 8 am to 12 noon

PLATES:

all plates served with home fries. substitute small salad or seasonal fruit for 2

classic	three eggs any style, bacon, apple sausage or peameal, choice of toast 11
urban omelette	chef's daily creation, choice of toast 13
traditional benny	soft poached eggs, peameal, hollandaise, sourdough 14
mushroom benny	soft poached eggs, creamy mushroom ragout, parmesan, sourdough 13
double bacon blt	peameal, bacon tomato jam, baby kale, maple chipotle aioli, white toast 14

SWEET AND SAVOURY:

cheddar + chive waffle	bacon, spicy honey, fried sage, sunny egg 14
banana buttermilk pancakes	québec maple syrup, cinnamon, whipped cream 13
harvest salad	duck confit, soft poached egg, leafy greens, balsamic vinaigrette 15
fruit + nut yogurt	greek yogurt, seasonal fruit, toasted seeds and nuts 8
warm cornbread	kawartha buttermilk, rosemary butter, red pepper jelly 6

SIDES:

meat	bacon, apple sausage or peameal 5	fruit plate	seasonal fruit selection 5
toast	white, rye or multigrain 3	small salad	leafy greens, lemon honey dressing 5
extra eggs	two eggs, any style 3	hollandaise	house made sauce 3
home fries	uxbridge potatoes, house seasoning 4	x-tra maple syrup	100% pure from québec 1