

LUNCH @ URBAN PANTRY

APPETIZERS

soup - 8

chef's creation, seasonally inspired

warm cornbread - 6

kawartha buttermilk, caramelized onion butter,
red pepper jelly

tempura cauliflower - 10

sesame, chili oil, green onions,
charred lemon yogurt

charcuterie board - 24

local meats and cheeses, crostini
house pickles + preserves

beef tartare - 15

hand-cut, pickled mushrooms, horseradish,
salsa verde, cured farm egg yolk, potato chips

mussels + frites - 14

red curry + coconut, scallions, lime, cilantro

kimchi fries - 15

ponzu duck confit, house made kimchi,
sriracha aioli, togarashi, scallions

FRITES

house chipped uxbridge potatoes

golden frites, malt vinegar aioli - 6

salt n' vinegar, pantry sauce - 7

spicy frites, ranch dressing - 7

all dressed, sriracha aioli - 7

BEEF BURGERS

avocado + feta - 17

avocado mousse, pickled red onions,
bibb lettuce, whipped feta

urban mac - 17

caramelized onions, ontario aged white cheddar,
house pickles, arugula, pantry sauce

substitute gluten free bun 2.00

SALADS

boston bibb - 11

house trail mix, radishes, feta,
blackberry olive oil dressing

wedge salad - 12

little gems, seedless grapes, gouda,
sunflower crunch, cornbread croutons,
buttermilk dressing add fried shrimp 9.00

chicken caesar - 17

herb marinated chicken, romaine hearts, croutons,
pancetta chips, grana padano, garlic dressing

lake erie perch - 19

pan seared, curry israeli couscous salad, arugula,
toasted almonds, dried cranberries, salsa verde

duck confit - 18

kale, pickled beets, quinoa, pepitas,
pickled red onions, honey lemon vinaigrette

VEGGIE

flatbread - 14

marinated cherry tomatoes, arugula, balsamic,
olive tapenade, whipped feta

urban rice bowl - 15

seasonal vegetables, honey garlic glaze, mandarin
fried chickpeas, brown rice, taro root crisps

SANDWICHES

reuben - 16

montréal smoked meat, swiss cheese,
russian slaw, sourdough

souvlaki - 16

herb marinated chicken, feta, ranch, romaine,
pickled red onions, spicy honey mustard, pita

spicy grilled cheese - 16

salami, red onion jam, ontario aged white
cheddar, arugula, white french bread

fried shrimp tacos - 17

old bay batter, avocado mousse, sriracha aioli,
shredded lettuce, tomatoes, flour tortillas

all Burgers + Sandwiches served with soup or golden frites.

substitute caesar salad, greens salad, salt n' vinegar, spicy 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, caramelized onion butter,
red pepper jelly

tempura cauliflower - 10

sesame, chili oil, green onions,
charred lemon yogurt

flatbread - 14

marinated cherry tomatoes, arugula, balsamic,
olive tapenade, whipped feta

charcuterie board - 24

local meats and cheeses, crostini
house pickles + preserves

beef tartare - 15

hand-cut, pickled mushrooms, horseradish,
salsa verde, cured farm egg yolk, potato chips

mussels + frites - 14

red curry + coconut, scallions, lime, cilantro

kimchi fries - 15

ponzu duck confit, house made kimchi,
sriracha aioli, togarashi, scallions

FRITES

house chipped uxbridge potatoes

golden frites, malt vinegar aioli - 6

salt n' vinegar, pantry sauce - 7

spicy frites, ranch dressing - 7

all dressed, sriracha aioli - 7

BEEF BURGERS

avocado + feta - 17

avocado mousse, pickled red onions,
bibb lettuce, whipped feta

urban mac - 17

caramelized onions, ontario aged white cheddar,
house pickles, arugula, pantry sauce

substitute gluten free bun 2.00

served with soup or golden frites.

substitute caesar salad, greens salad, salt n' vinegar,
spicy or all dressed frites 2.00 add a dip 1.00

SALADS

boston bibb - 11

house trail mix, radishes, feta,
blackberry olive oil dressing

wedge salad - 12

little gems, seedless grapes, gouda,
sunflower crunch, cornbread croutons,
buttermilk dressing
add fried shrimp 9.00

caesar - 10

romaine hearts, pancetta chips, croutons,
grana padano, garlic dressing
add herb marinated chicken 7.00

kale - 12

pickled beets, quinoa, kale, pepitas,
pickled red onions, honey lemon vinaigrette
add duck confit 8.00

MAINS

butcher's cut – market price

seafood catch – market price

steak + frites - 32

10 oz new york striploin, golden frites,
red onion jam, caramelized onion butter

chicken - 24

herb marinated, roasted cauliflower and fennel,
quinoa, charred lemon yogurt

canadian back ribs - 30

slow braised, russian slaw, golden frites,
the second wedge beer bbq sauce

lake erie perch - 24

pan seared, curry israeli couscous salad, arugula,
toasted almonds, dried cranberries, salsa verde

fried shrimp - 26

old bay batter, cheddar + chive biscuits,
ranch dressing, spicy honey, greens salad

orecchiette pasta - 23

arugula, marinated tomatoes, peas,
roasted garlic olive oil, goat cheese

urban rice bowl - 21

seasonal vegetables, honey garlic glaze, mandarin
fried chickpeas, brown rice, taro root crisps

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

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|--------------------------|---|----|
| 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:

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|-------------------|------------------------------------|---|--------------------------|------------------------------------|---|
| 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 |