

urban pantry: VALENTINE'S DAY MENU

LIBATIONS.....

ROSE GIN FRENCH 75, 4oz 15.00

rose gin, fresh lemon juice, pear bitters, tawse sparkling riesling

POMEGRANATE 22, 1.5 oz 13.00

unfiltered gin, orange bitters, pomegranate, ginger beer, Clementine

TAWSE WINERY glass (6 oz) 13.00 bottle 52.00

sparkling reisling, niagara, organic

KEW VINEYARDS bottle 65.00

sparkling pinot meunier, beamsville

STARTERS.....

SOUP 8.00

chef's creation, seasonally inspired

WARM DIP 15.00

kale + goat cheese, artichokes, corn chips + crostini

TEMPURA CAULIFLOWER 16.00

spicy maple sauce, charred leek yogurt, scallions, sesame

LOBSTER FLATBREAD 20.00

atlantic lobster, whipped feta, caramelized fennel, arugula, candied lemon aioli

MUSSELS + CLAMS 17.00

chourico sausage, corn, red onions, tequila butter, toast

BURATTA 18.00

roasted vegetables, hazelnuts, peach mustarda, crostini

BEEF TARTARE 17.00

hand cut beef, horseradish, arugula puree, raw quail egg, whisky pickled mustard seeds, beet crumble, toasted rye

RABBIT CROQUETTE 14.00

slow braised rabbit, panko breading, beet chutney, pickled vegetables, shaved radish, malt aioli, crostini

LAMB CHOPS 19.00

moroccan almond marinade, spiced yogurt, chickpea salad

CARROT + ASPARAGUS SALAD 12.00

roasted + raw carrots, asparagus, pickled onions, radish, toasted hazelnuts, goat cheese, burnt orange vinaigrette

FALL GREENS SALAD 10.00

lettuces, roasted fall vegetables, hazelnuts, fried chickpeas, goat cheese, grilled pear dressing

KALE CAESAR SALAD 10.00

kale + cauliflower + radicchio, pork belly lardons, croutons, garlic dressing

CHARCUTERIE 24.00 / 18.00

in house selection, dried + fresh fruit, nuts, preserves, crostini add artisan cheeses 10.00

MAINS.....

STEAK FRITES 32.00

10 oz CAB striploin, golden frites, petite salad, bourbon butter

STEAK & LOBSTER 40.00

8oz CAB rib steak, butter poached lobster, acorn squash puree, white truffle and gouda scallop style potatoes

SHORT RIB 30.00

slow braised, fried polenta, roasted squash puree, gruyere crème fraiche, kentucky bourbon popcorn

CORNISH HEN 26.00

oven roasted Québec half hen, toasted grains, roasted carrots, red wine pear reduction, micro green salad, tempura sage

PAN SEARED LING COD & CLAMS 30.00

cauliflower puree, charred brussels sprouts, ernest apple cider reduction, fried kale

TROUT 27.00

quick cured & grilled rainbow trout, mustard chive sauce, shaved fennel, toasted grains, fried capers

PASTA DEL MARE 32.00

mussels, clams, shrimp, lobster, squid, fish, cipollini onions, artichoke hearts, roasted tomato sauce, fettuccine

GNOCCHI 24.00

heirloom fingerlings, cremini mushrooms, spinach, balsamic-bacon butter, fried sage, parmesan