

urban pantry: DINNER

STARTERS.....

SOUP 8.00

chef's creation, seasonally inspired

BREAD + SPREAD 9.00

house baked bread, compound butter & preserves

OLIVES 6.00

warm marinated olives, toasted almonds

STREET CORN 7.00

feta crema, duck skin pangretta

GUACAMOLE + CHIPS 12.00

house made guacamole, corn tortillas

BISON CARPACCIO 17.00

uxbridge's thunder ridge bison, fennel and arugula, hazelnut crumble, verde hollandaise

TUNA TOSTADA 15.00

tuna ceviche, avocado mousse, pickled vegetables, slaw, corn tortilla

FRIED CALAMARI 16.00

shrimp, vegetables, smoked caper tartar sauce

FLATBREAD 14.00

pesto béchamel, summer squash, house made ricotta, uxbridge greens, radishes, beet puree

TEMPURA CAULIFLOWER 16.00

spicy maple syrup, charred leek yogurt, scallions, sesame seeds

SMOKED CHICKEN POUTINE 16.00

smoked cheddar, candy bacon aioli, shaved kale, tomatoes, duck gravy

KIMCHI FRIES 15.00

kimchi, serrano aioli, togarashi, scallions

SEASONED FRITES 9.00

moroccan, spicy thai curry or parmesan & herbs, malt vinegar aioli

CHARCUTERIE 26.00 / 20.00

*house selection, dried & fresh fruit, nuts, preserves, crostini
add artisan cheeses 14.00*

SALADS, BOWLS & BURGERS.....

BEET & PEACH SALAD 16.00

beet varieties, roasted peaches, fried goat cheese, candied pecans, uxbridge greens, balsamic honey vinaigrette

GREEK VILLAGE SALAD 16.00

tomatoes, cucumbers, olive tapenade, red onion, feta, greens, capers, lemon oregano vinaigrette

SUMMER SALAD 16.00

raw and pickled vegetables, shaved cabbage, toasted seeds & nuts, dried fruit, peach ginger vinaigrette

KALE CAESAR 16.00

radicchio, cauliflower, parmesan, candied sunflower seeds, fried chickpeas, garlic dressing starter 10.00

ADD: grilled/fried chicken thighs 7.00

shrimp skewers 9.00 fried perch 10.00

NOODLE BOWL 17.00

soba noodles, greens, peas, radish, broccoli, asparagus, halloumi, boiled egg, sesame dressing

URBAN MAC BURGER 18.00

beef patty, white cheddar, pickles, kale, caramelized onions, pantry sauce, brioche bun

BISON BURGER 20.00

uxbridge's thunder ridge bison, fried goat cheese, red clover jelly, arugula, brioche bun

MUSHROOM BURGER 19.00

mushroom patty, cashew cheese, spicy vegan mayo, arugula, roasted red peppers, ciabatta

all burgers served with soup or golden frites.

sub kale caesar, petite salad or seasoned frites 3.00

sub greek village salad or poutine 4.00

sub gluten free-bun 2.00

add aioli to your frites! 1.00 add vegan mayo 2.00

malt vinegar, piri piri ranch, candied bacon, serrano, pantry sauce

MAINS.....

STEAK FRITES

golden frites, petite salad, blue cheese butter

8 oz NY style CAB top sirloin 29.00

12oz AAA ribeye 36.00

ADD: shrimp skewers 9.00

PORK CHOP 28.00

nagano tomahawk, radish & cauliflower tart, plum chutney

LAMB SIRLOIN 29.00

pea risotto, fava sprout salad, smoked shitake

FRIED CHICKEN 26.00

avó's potatoes, chourico buttered green beans, piri piri ranch

WHOLE SEA BREAM 36.00

grilled, balsamic confit tomatoes, wilted uxbridge greens, roasted heirloom potatoes

MAFALDA PASTA 22.00

grilled corn, roasted red peppers, asparagus, farmer greens, house made ricotta, white wine butter sauce, toasted almonds

FISH n' CHIPS 24.00

beer battered ontario perch, golden frites, tartar sauce, mushy peas

EGGPLANT PARMESAN 22.00

pesto cream sauce, halloumi, puffed barley, bread

urban pantry: LUNCH

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beer battered ontario perch, frites, tartar sauce, mushy peas

SANDWICHES & BURGERS.....

CUBAN 17.00

spiced pork loin, fried avocado, spicy yogurt, pea shoots, rye

KOREAN CHICKEN 17.00

fried chicken, maple goguchang, kimchi, cucumbers, bean sprouts, ciabatta

ITALIANO 17.00

ontario cured meats, uxbridge greens, bread and butter pickles, tomatoes, malt aioli, brown bread

GRILLED CHEESE 17.00

confit tomatoes, pesto béchamel, white cheddar, arugula, french loaf

TACOS 15.00

roasted carrots, black bean puree, crisp cabbage, pico de gallo, orange crema, flour tortillas

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served with soup or golden frites. sub kale caesar, petite salad or seasoned frites 3.00 sub greek village salad or poutine 4.00

sub gluten free-bun 2.00 add aioli to frites! 1.00 malt vinegar, piri piri ranch, candied bacon, serrano, pantry sauce. vegan mayo 2.00

BREAKFAST MENU

URBAN PANTRY IS A FEAST ON™ CERTIFIED ONTARIO RESTAURANT
We Use Ontario Free Run Farmed Brown Eggs. Served Every Saturday + Sunday: 8 am to 12 noon

CLASSIC 12.00

three eggs, choice of bacon, apple sausage or peameal. served with a roasted tomato, toast & home fries. sub fruit or small salad 2.00

OMELETTE 14.00

chef's daily creation. served with toast & home fries. substitute fruit or small salad 2.00

MEAT LOVER'S PAN 17.00

potato hash, game sausage, duck confit, maple bacon crumble, two soft poached eggs, sourdough

SCOTCH EGG 15.00

panko breaded soft boiled egg, venison sausage, greens salad

BOURBON PEACH FRENCH TOAST 16.00

rosemary focaccia, roasted peaches, toasted almonds, bourbon maple syrup, brown sugar and vanilla yogurt

COCOA PANCAKES 15.00

dark cocoa, strawberry compote, hazelnut crumble, caramelized banana, orange butter

SIDES:

MEAT bacon, apple sausage or peameal 4.50

TOAST white, multigrain or sourdough 3.50

EXTRA EGGS two farm eggs, any style 3.00

HOME FRIES uxbridge potatoes, house seasoning 3.50

BUTTERMILK STACK two pancakes, orange butter, maple syrup 8.00

EGGS BENNY 14.00

two soft poached eggs, peameal, hollandaise, rosemary focaccia

11 AM BENNY 14.00

two soft poached eggs, speck, sweet potato puree, avocado, beet hollandaise, multigrain bread

PULLED PORK BENNY 14.00

two soft poached eggs, morrocan rubbed pulled pork, pickled onions, salsa verde, feta, hollandaise, grilled french bread

CHICKEN BENNY 14.00

two soft poached eggs, smoked chicken, marinated tomatoes, feta, wilted kale, pecan syrup, sourdough

BREAKFAST BOWL 16.00

two soft poached eggs, roasted vegetables, sweet potato, arugula, hemp hearts, almonds, chickpeas, grains, tomatoes, avocado

SMOOTHIE BOWL 14.00

greek yogurt, berries, banana, seeds, nuts, dark chocolate

TOMATOES herbed roasted romas 2.50

FRUIT seasonal fruit selection 9.00

SALAD leafy greens, house dressing 6.00

HOLLANDAISE house made sauce 3.00

MAPLE SYRUP 100% pure, pefferlaw, ontario 1.50