

urban pantry: DINNER

STARTERS.....

SOUP 8.00

chef's creation, seasonally inspired

HUMMUS & OLIVES 13.00

warm marinated olives, roasted garlic & pepperlaw maple chickpea hummus, paratha

LETTUCE WRAPS 16.00

adobo chicken, chop suey, crispy noodles, papaya carrot slaw, sesame aioli, roasted peanuts

SAFFRON SHRIMP 16.00

sautéed shrimp, zucchini, eggplant, tomato, cilantro yogurt

FLATBREAD 15.00

mushroom cream, herbed mushrooms, truffle oil, mozzarella

TEMPURA CAULIFLOWER 16.00

curried cauliflower, spicy cashew cream, scallions, sesame seeds

CURRY FRIES 16.00

uxbridge's thunder ridge bison, fresh tomato, goat cheese, sour cream, scallions

WINTER SALAD 12.00

roasted local vegetables, greens, pickled onions, kefalograviera, roasted garlic balsamic. entree 16.00

BEET SALAD 12.00

greens, beet varietals, nuts & seeds, roasted garlic, crumbled goat cheese, spicy vinaigrette. entree 16.00

CAESAR SALAD 12.00

little gem romaine, radicchio, tempura artichokes, bacon, parmesan, garlic dressing. entree 16.00

add: yogurt marinated chicken breast 7.00 garlic shrimp 9.00

MAINS.....

STEAK FRITES 38.00

8 oz naturally raised grass fed NY CAB striploin, golden frites, truffle aioli

add: garlic shrimp 9.00 mushrooms 7.00

ORGANIC CHINOOK SALMON 29.00

organic claremont miso & pepperlaw maple glaze, ginger garlic & sesame bok choy, brown basmati rice

VENISON LOIN 38.00

local mushroom risotto, herb braised onions, roasted winter vegetables

SHRIMP SPAGHETTINI 26.00

chimichurri, roma tomatoes, olives, fennel, grana padano

MAFALDA PASTA 24.00

tomato sauce, nut pesto, basil, grana padano, fine olive oil

VEGETARIAN CURRY 22.00

local root vegetables, chickpeas, madras curry, tikka masala, minted cilantro yogurt, paratha. add: yogurt marinated chicken breast 7.00

URBAN MAC BURGER 18.00

beef patty, white cheddar, spicy pickles, greens, forty creek whisky braised onions, pantry sauce, brioche bun

BISON BURGER 20.00

uxbridge's thunder ridge bison, brie, sautéed mushrooms, truffle aioli, brioche bun

burgers served with soup or golden frites. sub caesar, petite salad 3.00 sub gluten free-bun 2.00 add aioli to frites 1.00

please advise us of any allergies or dietary restrictions

urban pantry: LUNCH

STARTERS.....

SOUP 8.00

chef's creation, seasonally inspired

HUMMUS & OLIVES 13.00

warm marinated olives, roasted garlic & pepperlaw maple chickpea hummus, paratha

LETTUCE WRAPS 16.00

adobo chicken, chop suey, crispy noodles, papaya carrot slaw, sesame aioli, roasted peanuts

SAFFRON SHRIMP 16.00

sautéed shrimp, zucchini, eggplant, tomato, cilantro yogurt

FLATBREAD 15.00

mushroom cream, herbed mushrooms, truffle oil, mozzarella

TEMPURA CAULIFLOWER 16.00

curried cauliflower, spicy cashew cream, scallions, sesame seeds

CURRY FRIES 16.00

uxbridge's thunder ridge bison, fresh tomato, goat cheese, sour cream, scallions

SALADS

WINTER SALAD 16.00

roasted local vegetables, greens, pickled onions, kefalograviera, roasted garlic balsamic

BEET SALAD 16.00

greens, beet varietals, nuts & seeds, roasted garlic, crumbled goat cheese, spicy vinaigrette

CAESAR SALAD 16.00

little gem romaine, radicchio, tempura artichokes, bacon, parmesan, garlic dressing

add: yogurt marinated chicken breast 7.00 garlic shrimp 9.00 organic chinook salmon 16.00

VEGETARIAN CURRY 22.00

local root vegetables, chickpeas, madras curry, tikka masala, minted cilantro yogurt, paratha

STEAK FRITES 38.00

8 oz naturally raised grass fed NY CAB striploin, golden frites, truffle aioli

add: garlic shrimp 9.00 mushrooms 7.00

SANDWICHES & BURGERS

CHICKEN 18.00

yogurt marinated chicken breast, charred balsamic marinated tomatoes, guacamole, scallion mayo, portuguese bun

GRILLED CHEESE 16.00

brie, pear jam, roasted red peppers, sage, rosemary focaccia

EGGPLANT PARMESAN 17.00

tomato sauce, onions, peppers, mushrooms, mozzarella, portuguese bun

URBAN MAC BURGER 18.00

beef patty, white cheddar, spicy pickles, greens, forty creek whisky braised onions, pantry sauce, brioche bun

BISON BURGER 20.00

uxbridge's thunder ridge bison, brie, sautéed mushrooms, truffle aioli, brioche bun

served with soup or golden frites. sub caesar, petite salad 3.00 sub gluten free-bun 2.00 add aioli to frites 1.00

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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 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

EGGS BENNY 14.00

two soft poached eggs, peameal, rosemary focaccia, hollandaise
served with home fries. sub fruit or small salad 2.00

AVOCADO TARTINE 14.00

two soft poached eggs, guacamole pea shoots,
brown bread, maple gochujang.
served with home fries. sub fruit or small salad 2.00

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

BERRY PANCAKES 15.00

nut streusel, white chocolate, berries, pefferlaw dark maple syrup

PANETTONE FRENCH TOAST 16.00

bananas, macerated berries, dark chocolate,
pefferlaw dark maple syrup

SAVOURY BREAKFAST BOWL 15.00

soft poached egg, wilted greens, beets, vegetables, goat cheese,
fried eggplant, guacamole, seeds

YOGURT BOWL 14.00

greek yogurt, fruit, seeds, nuts, coconut

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 1.00

urban | PANTRY

kids menu | AGES 10 AND UNDER

breakfast

(Sat & Sun until 12pm)

\$8.00

bacon & eggs

any style, home fries, toast

french toast

pancake syrup

pancakes

buttermilk or chocolate chip

pancake syrup

lunch & dinner

\$12.00

what to eat?

burger slider
cheesy buttered noodles
breaded chicken tenders
grilled cheese

pick a side

french fries
ceasar salad
veggies

pick a dessert

cake pop
ice cream sundae

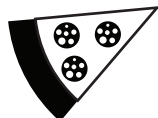
FILL IN THE BLANKS!





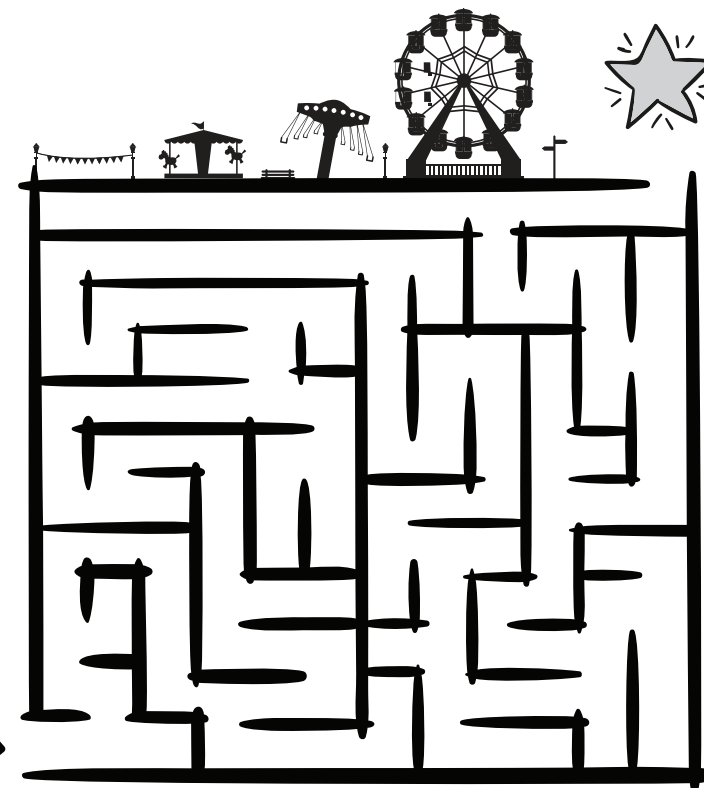
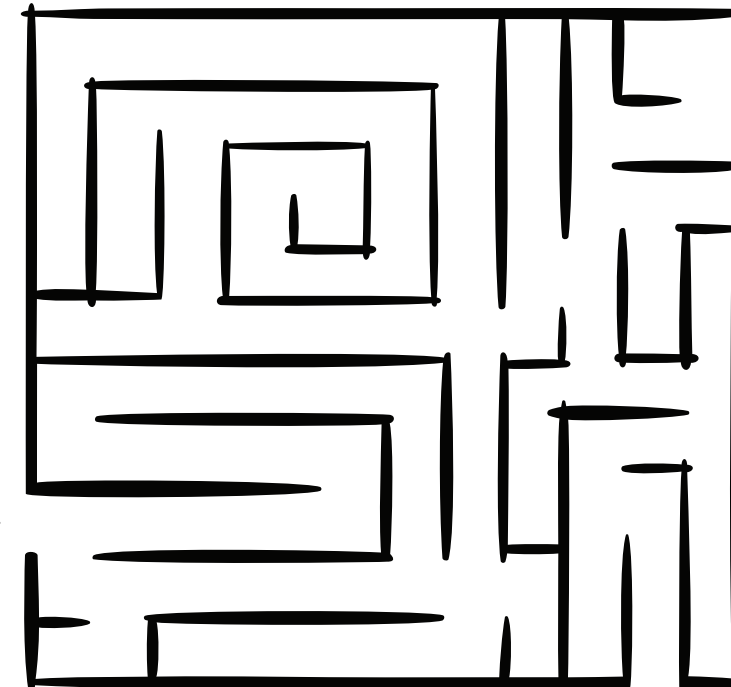




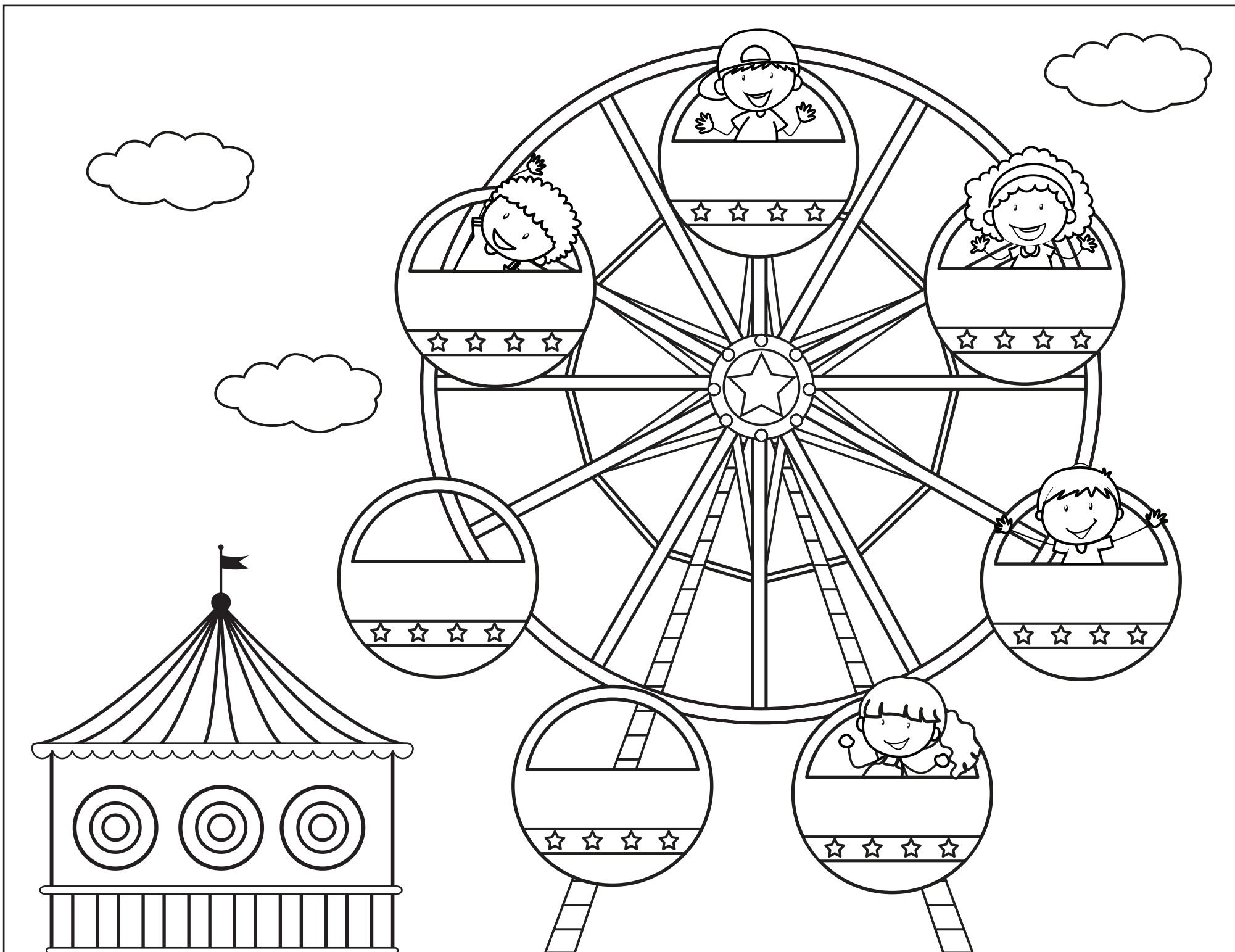




START →
FIND
YOUR WAY
TO THE
CARNIVAL



START →



**DRAW A FACE
ON THE CLOWN**

