

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

please advise us of any allergies or dietary restrictions

urban pantry: BREAKFAST

We Use Ontario Free Run Farmed Brown Eggs. Served Every Saturday + Sunday: 8 am to 12 noon

PLATES

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. sub fruit or small salad 2.00

EGGS BENNY 14.00

soft poached eggs, peameal - or - spinach & mushroom, rosemary focaccia, hollandaise.
served with home fries. sub fruit or small salad 2.00

SKILLET 17.00

sunny side up eggs, bacon, sausage, mushrooms, home fries, tomatoes, scallions, hollandaise

SHRIMP SALAD 19.00

citrus poached shrimp, poached medium eggs, avocado, charred tomatoes,
goat cheese, organic red quinoa, farro, puffed barley, greens,
beaver creek organic sprouts, tahini dressing. without shrimp 14.00

BUTTERMILK BLUBERRY PANCAKES 17.00

macerated berries, lemon confit, whipped mascarpone, pepperlaw dark maple syrup

FRENCH TOAST 16.00

dark chocolate panettone, bananas, macerated berries, pepperlaw dark maple syrup

BREAKFAST SANDWICH 15.00

fried egg, peameal, guacamole, charred tomatoes, scallion mayo,
beaver creek sprouts, rye, home fries. sub fruit or small salad 2.00

YOGURT BOWL 14.00

greek yogurt, spiced granola, uxbridge honey, dried fruit, seeds, nuts, coconut

SIDES

MEAT | bacon, apple sausage or peameal 4.50

BUTTERMILK STACK | two pancakes, butter, maple syrup 8.00

FRUIT | seasonal fruit selection 9.00

SALAD | leafy greens, house dressing 6.00

AFTER 11AM

Orange Mimosa 11.00

Grapefruit Mimosa 11.00

Apricot Bellini 13.00

Walter Caesar 11.00

Breakfast Bramble 13.00

Bailey's & Coffee 10.00

LIBATIONS

FRESH PRESSED JUICE | orange 7.50

FRUIT SODAS | berry cordial, sparkling lemonade, citrus soda 4.75

JUICES | orange, apple, pineapple, tomato 4.25

MILKS | white, chocolate 3.75

TEA, all natural

FOGGY RIVER FARM | Uxbridge brew of Double Mint Tea 3.75

PLUCK | all natural Canadian grown teas. Ask to see our tea box 3.75

COFFEE, organic-fair trade

Espresso: sgl 3.75 dbl 4.75

Turmeric Chai Latte 5.75

Cappuccino, Latte 4.75

Green Tea Coconut Milk Latte 5.75

Macchiato 4.50

Cardamom Rose Latte 5.75

Americano 3.75

Berry Almond Milk Latte 5.75

Lavender London Fog 4.75

Hot Chocolate 4.75

please advise us of any allergies or dietary restrictions

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

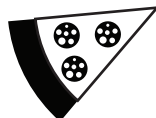
FILL IN THE BLANKS!





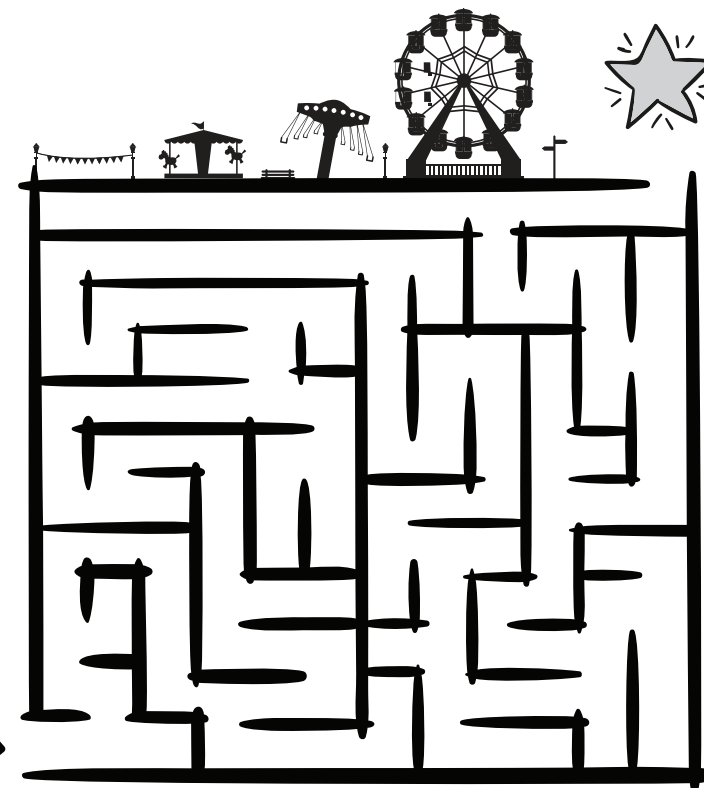
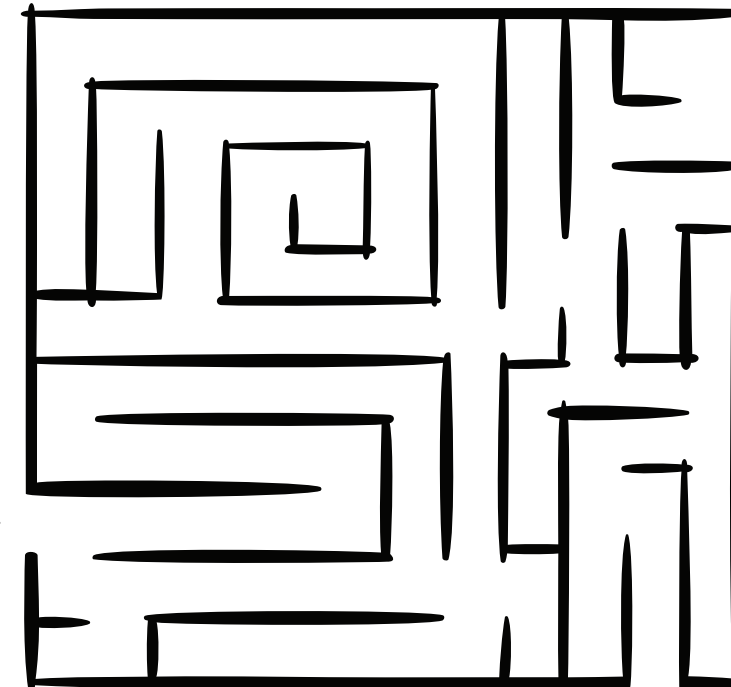




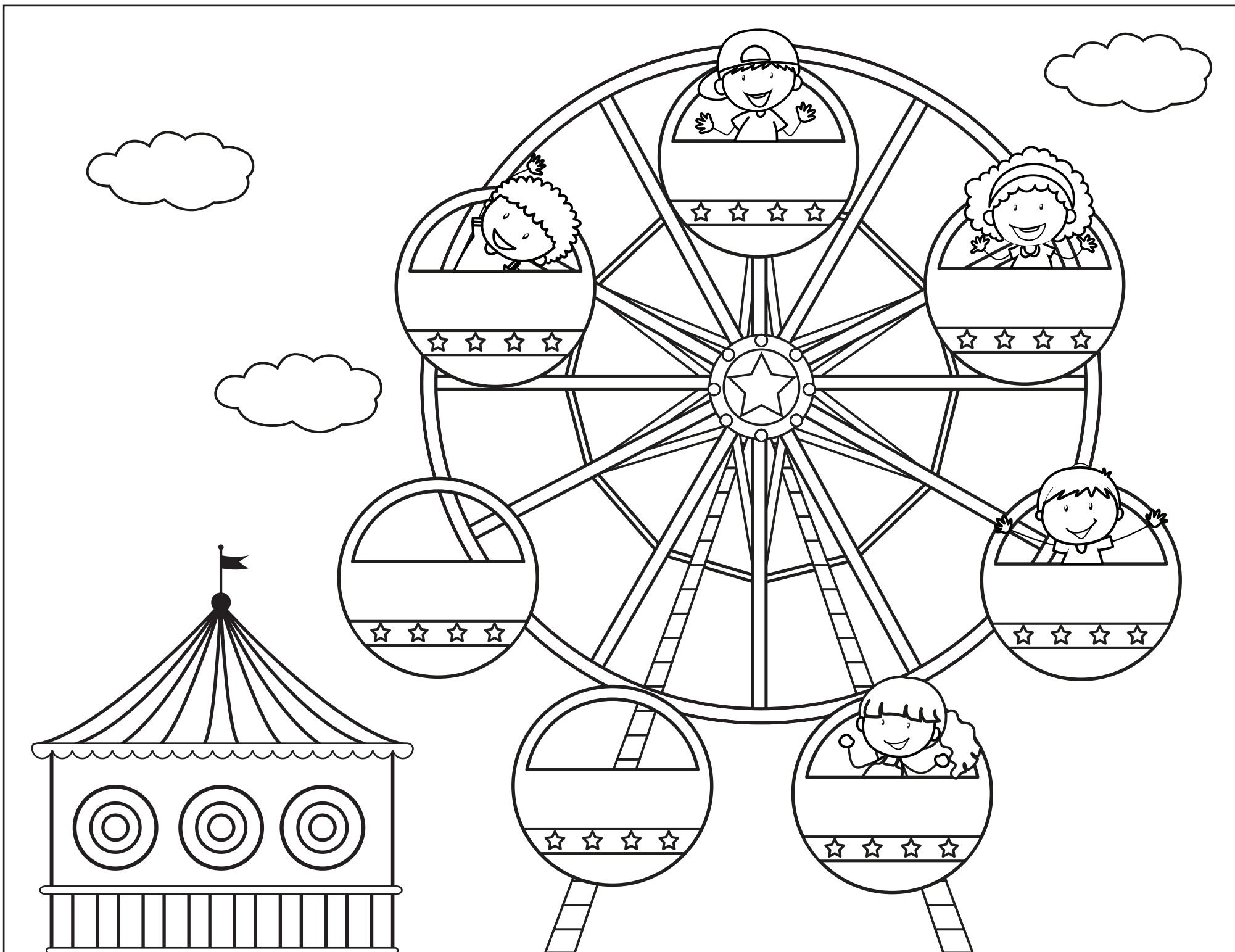




START →
FIND
YOUR WAY
TO THE
CARNIVAL



START →



**DRAW A FACE
ON THE CLOWN**

