

urban pantry: DINNER

STARTERS.....

SOUP 8.00

chef's creation, seasonally inspired

ARANCINI 12.00

roasted local butternut squash, goat cheese, parmesan, tomato sauce, pistachio

VEGETABLE PAKORA 16.00

ginger, chilis, tamarind dip, spicy cilantro dip

TUNA 15.00

seared rare, cucumber & jicama, avocado, calamansi dressing

CRAB CAKE 16.00

wild caught, pickled salad, romesco sauce, saffron aioli, parsley

CHILI FRIES 14.00

uxbridge's zottelhof farm scottish highland grass fed ground beef, cheese curds, beans, peppers, cherry tomatoes, sour cream, scallions

vegetarian – or - vegan fries 12.00

MUSHROOM SALAD 13.00

greens, local mushroom fritters, enoki, shaved manchego, beaver creek farm organic sprouts, truffle mustard vinaigrette

entree 16.00 add: pork belly 11.00

CAESAR SALAD 12.00

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

add: free-range chicken breast 7.00 garlic shrimp 9.00 pork belly 11.00

FALL SALAD 22.00

duck confit, greens, roasted vegetables, crispy onions, sherry vinaigrette

MAINS.....

STEAK FRITES 39.00

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

add: garlic shrimp 9.00 ontario herbed mushrooms 7.00

ONTARIO PORK DUO CASSOULET 32.00

pork tenderloin, pork belly, beans, bacon, squash, parsnip, pepperlaw farm maple sherry onions

ONTARIO TROUT 26.00

sugar snap peas, cherry tomatoes, cauliflower, brown basmati rice

SEAFOOD RISOTTO 38.00

scallops, wild caught crab, shrimp, saffron

PESTO FETTUCCHINE 26.00

crab & shrimp, thai basil pesto, cherry tomatoes, fennel, olives, parmesan. vegetarian 20.00

ZITI PASTA 20.00

chili lime sausage, tomato sauce, parmesan

VEGETARIAN CURRY 22.00

local vegetables, chickpeas, madras curry, tikka masala, coconut milk, paratha add: free-range chicken breast 7.00 garlic shrimp 9.00

BEEF BURGER 19.00

ontario beef patty, ontario white cheddar, bread & butter pickles, grilled onions, fancy sauce, brioche bun

BISON BURGER 22.00

uxbridge's thunder ridge bison, double cream brie, pepperlaw farm maple sherry onions, ontario herbed mushrooms, truffle aioli, brioche bun

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

Please advise us of any allergies or dietary restrictions. Proud to be a FeastOn™ Taste of Ontario Certified Restaurant



urban pantry: LUNCH

STARTERS

SOUP 8.00

chef's creation, seasonally inspired

ARANCINI 12.00

roasted local butternut squash, goat cheese, parmesan, tomato sauce, pistachio

VEGETABLE PAKORA 16.00

ginger, chilis, tamarind dip, spicy cilantro dip

TUNA 15.00

seared rare, cucumber & jicama, avocado, calamansi dressing

CRAB CAKE 16.00

wild caught, pickled salad, romesco sauce, saffron aioli, parsley, dill

CHILI FRIES 14.00

uxbridge's zottelhof farm scottish highland grass fed ground beef, cheese curds, beans, peppers, cherry tomatoes, sour cream, scallions
vegetarian – or - vegan fries 12.00

ENTRÉE SALADS

PORK BELLY MUSHROOM SALAD 26.00

greens, local mushroom fritters, enoki, shaved manchego, beaver creek farm organic sprouts, truffle mustard vinaigrette

FALL SALAD 22.00

duck confit, greens, roasted vegetables, crispy onions, sherry vinaigrette

CAESAR SALAD, with CHICKEN 22.00 with SHRIMP 24.00 with PORK BELLY 26.00

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

TROUT SALAD 26.00

grilled ontario fillet, greens, pickled onions, carrots, radishes, beaver creek farm organic sprouts, house vinaigrette

ZITI PASTA 20.00

chili lime sausage, tomato sauce, parmesan

VEGETARIAN CURRY 22.00

local vegetables, chickpeas, madras curry, tikka masala, coconut milk, paratha

STEAK FRITES 39.00

8 oz naturally raised grass fed NY CAB striploin, golden frites, truffle aioli
add: garlic shrimp 9.00 ontario herbed mushrooms 7.00

SANDWICHES & BURGERS

STEAK SANDWICH 22.00

peppers, onions, chipotle ranch, hoagie bun

GRILLED CHEESE 17.00

double cream brie, bacon, ontario herbed mushrooms, rosemary foccacia

SHRIMP TACOS 18.00

zucchini relish, pickled jalapeno, parsley, cherry tomatoes, saffron aioli, flour tortillas

BEEF BURGER 19.00

ontario beef patty, ontario white cheddar, bread & butter pickles, grilled onions, fancy sauce, brioche bun

BISON BURGER 22.00

uxbridge's thunder ridge bison, double cream brie, pefferlaw farm maple sherry onions, ontario herbed mushrooms, truffle aioli, brioche bun
served with soup or golden frites. sub caesar or greens salad 3.00 sub gluten free-bun 2.00 add aioli to frites 1.00

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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 with 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 – beaver creek organic sprouts & mushrooms,
rosemary focaccia, hollandaise. served with home fries. sub fruit or small salad 2.00

SKILLET 20.00

sunny side up eggs, duck confit, apple sausage, maple sherry onions, herbed mushrooms,
heirloom cherry tomatoes, home fries, truffle aioli. make it vegetarian 16.00

BUTTERMILK APPLE CINNAMON PANCAKES 17.00

spiced local apple compote, cinnamon sugar, whipped cream, pefferlaw dark maple syrup

FRENCH TOAST 16.00

house made banana bread, caramelized bananas, pefferlaw dark maple syrup

BREAKFAST SANDWICH 15.00

two fried eggs, peameal & bacon – or – herbed mushrooms,
pantry sauce, bread and butter pickles, ontario aged white cheddar,
brown bread, home fries. sub fruit or small salad 2.00

SIDES

MEAT | bacon, apple sausage or peameal 4.50

BUTTERMILK STACK | two pancakes, butter, maple syrup 8.00

FRUIT | house fruit selection 9.00

SALAD | leafy greens, house dressing 6.00

MIMOSAS & MORE

Orange Mimosa 12.00 Grapefruit Mimosa 12.00

Pear Mimosa 12.00 Pineapple Mimosa 12.00

Walter Caesar 11.00 Sparkling Rosé 15.00

LIBATIONS

FRESH PRESSED JUICE | orange 7.50

FRUIT SODAS | berry cordial, sparkling lemonade, iced tea 4.75

JUICES | orange, apple, grapefruit, pineapple, tomato 4.25

MILKS | white, chocolate 3.75

TEA, all natural

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

Cappuccino, Latte 4.75

Macchiato 4.50

Americano 3.75

London Fog 4.75

Turmeric Chai Latte 5.75

Green Tea Coconut Milk Latte 5.75

Cardamom Rose Latte 5.75

Berry Almond Milk Latte 5.75

Hot Chocolate 4.75

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

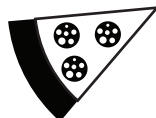
FILL IN THE BLANKS!





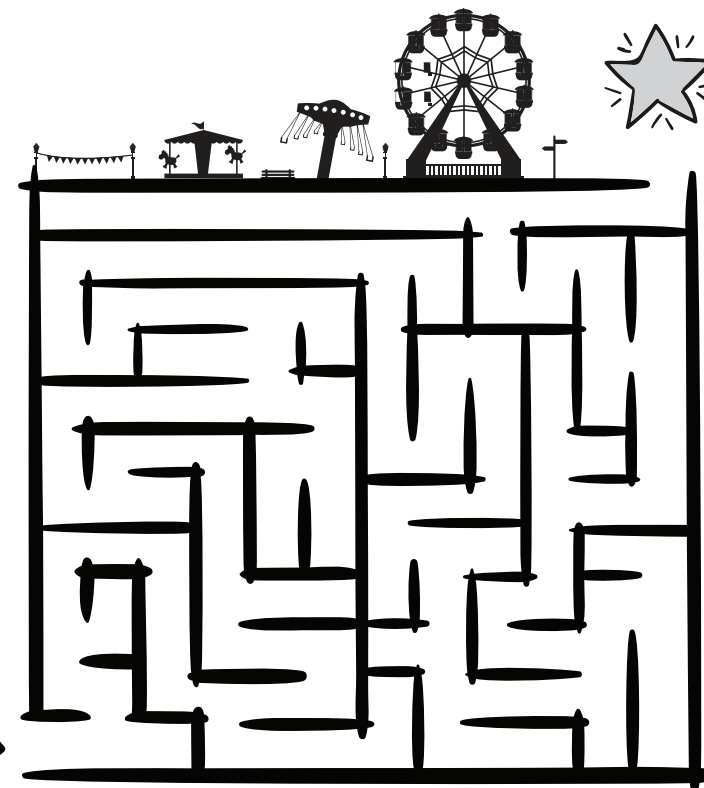
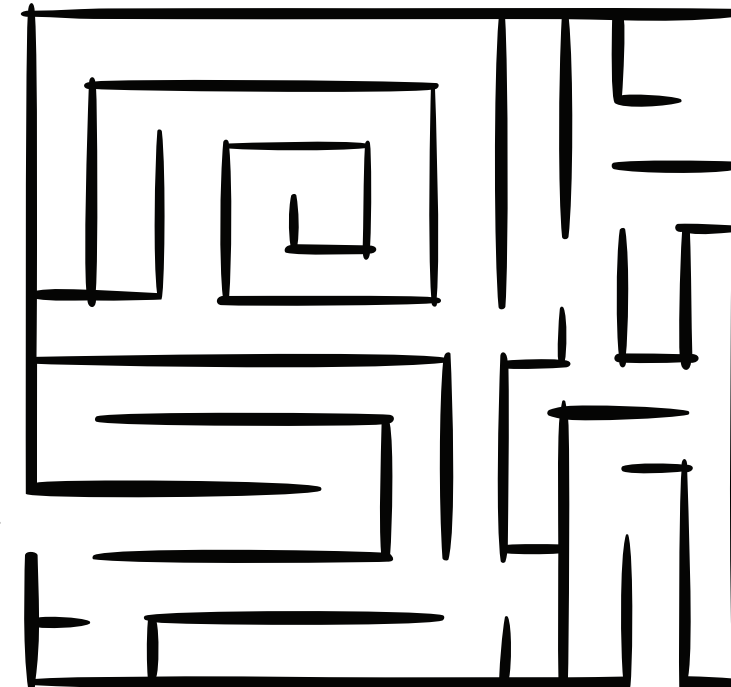




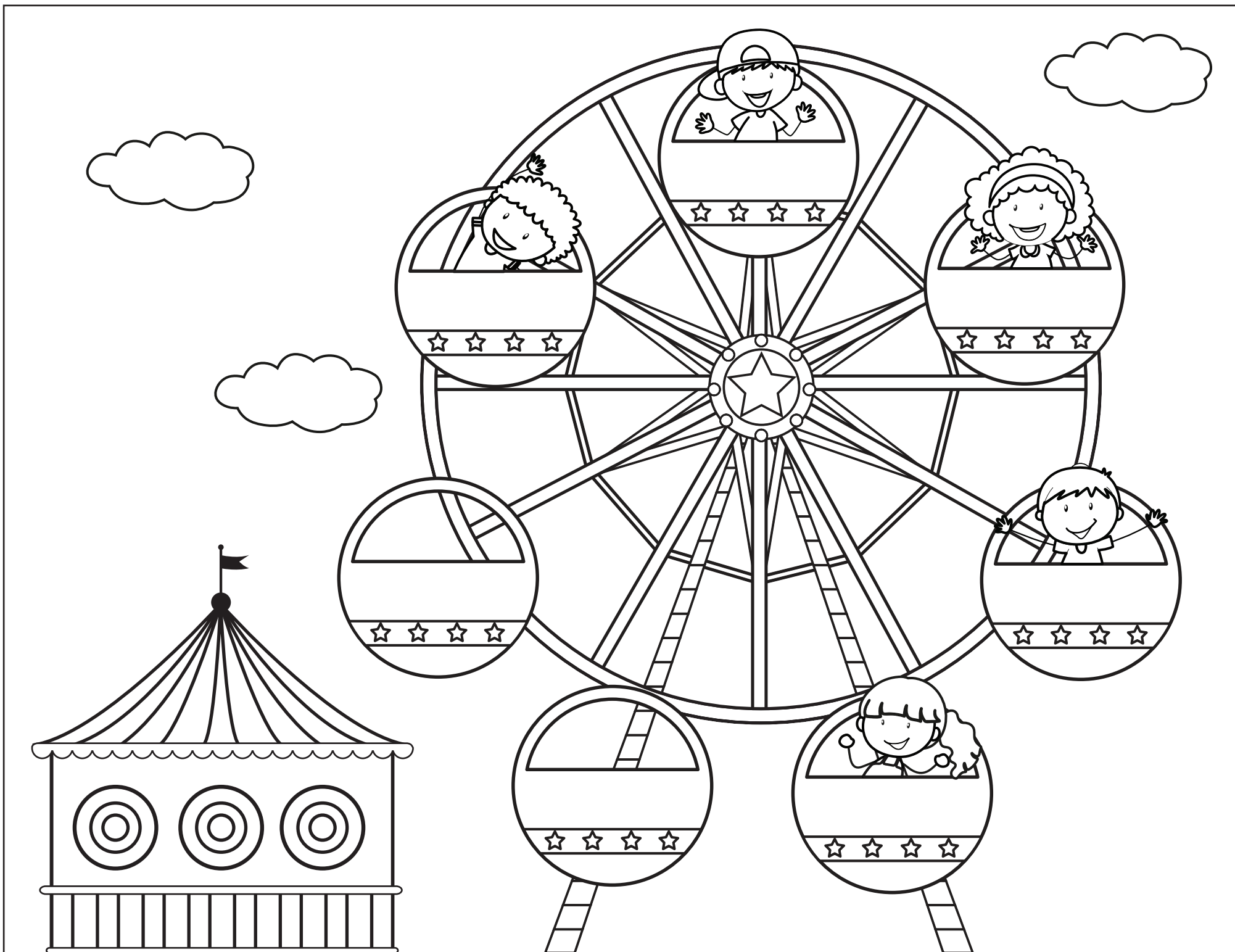




START →
FIND
YOUR WAY
TO THE
CARNIVAL



START →



**DRAW A FACE
ON THE CLOWN**

