



FALL + WINTER

SIT DOWN MENU

INGREDIENTS SUBJECT TO CHANGE BASED ON SEASONALITY  
MENU OPTIONS ARE ALL CUSTOMIZABLE TO SUIT VARIOUS ALLERGIES  
AND DIETARY RESTRICTIONS  
ALL OF OUR INGREDIENTS ARE SOURCED LOCALLY

PROVISIONS.TO.COM



#### **BUTTERMILK ROLLS**

miso butter and  
Himalayan sea salt

#### **STARTERS**

##### **BEET AND BLOOD ORANGE**

vegan | gluten free | \*contains nuts

treviso  
red onion  
dill  
fennel  
pine nut  
citrus vinaigrette

##### **LITTLE GEM SALAD**

vegetarian | gluten free | \*contains nuts

Fuji apple  
radish  
St. Elizabeth Bleu  
maple pecan  
dill  
green goddess

##### **STRACCIATELLA AND PLUM**

vegetarian | \*contains nuts

chicory  
cherry  
almond  
rye sourdough crisp  
ginger cider vinaigrette

##### **KALE CAESAR**

croustons  
parmigiano reggiano  
crispy capers  
lemon  
candied bacon

MID/MAIN

**CANESTRI + CHEESE**

*vegetarian*

black truffle  
sharp cheddar  
gruyere  
sourdough breadcrumb

**BRASS CUT RIGATONI**

*vegetarian*

alla vodka pomodoro  
basil  
parmigiano reggiano

**CLASSIC RAVIOLI**

*vegetarian*

ricotta and  
spinach filling  
cultured butter  
sage  
parmigiano reggiano

**TONNARELLI**

*vegetarian | \*contains nuts*

basil pesto  
pine nut  
straciotella



## MAINS

### LAND

#### CRISPY CHICKEN ROULADE

broccoli puree  
crispy confit leg  
pickled red onion pedal  
romanesco  
split jus

#### SLOW-COOKED LAMB

*gluten free*

eggplant  
green cabbage tagine  
smoked cherry tomato  
moroccan spiced lamb jus

#### BRAISED BEEF SHORT RIB

*gluten free*

heirloom carrot  
du puy lentil ragu  
cipollini onion  
wilted Swiss chard  
balsamic

#### "AAA" GRILLED STRIPLOIN

cauliflower and farro "risotto"  
asparagus  
king oyster mushroom  
pickled red onion pedal  
crispy beef tendon  
bordelaise

\*Add Dry Aged Ribeye - \$5 mrkt

### SEA

#### SEARED HALIBUT

*gluten free | \*contains nuts*

apple butter  
almond  
grape  
cauliflower  
salsa verde  
flowering kale

#### MISO BLACK COD

*gluten free*

bok choy  
smoked potato mousse  
black garlic  
shimeji mushroom

#### BAY OF FUNDY SALMON

*gluten free*

cauliflower puree  
navy bean  
pancetta  
artichoke  
preserved lemon

#### GRILLED HARISSA OCTOPUS

*\*contains nuts*

sherry vinegar  
new potatoes  
orange  
gremolata  
almond and hazelnut guajillo romesco  
olive

### PANT BASED

#### FENNEL CONFIT

*vegetarian*

charred tomato  
olive  
sourdough rye  
feta  
chili and oregano

#### BINCHOTAN KING TRUMPET MUSHROOMS

*vegetarian*

potato purée  
grilled rapini  
mushroom bordelaise  
crispy shallot

#### HARISSA ROASTED CARROTS

*vegetarian*

whipped tahini  
spiced fregola  
sun-dried tomato  
walnut  
pomegranate  
mint

#### ONTARIO SQUASH

*vegan*

confit tomato  
toasted barley and pumpkin butter  
wilted swiss chard  
roasted onion and marmite jus



DESSERT

**SOMA  
CHOCOLATE  
POT DE' CREME**

gluten free / \*contains nuts

orange  
hazelnut  
bourbon chantilly  
\*Vegan option available

**BREAD AND BUTTER  
PUDDING**

miso  
sake  
lace cookie

**TIRAMISU**

espresso  
mascarpone  
cacao

**LEMON TART**

wild blueberries  
poppy seed meringue

