



SPRING + SUMMER

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

S T A R T E R S

CHILLED ASPARAGUS

gluten free

frisee
sauce gribiche
cured egg yolk
crispy prosciutto
new potato

LITTLE GEM SALAD

vegetarian | gluten free

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

SUMMER SALAD

vegan | gluten free

grilled zucchini
tahini
sunflower seeds
cilantro
lime and jalapeno vinaigrette

BURRATA AND TOMATO

guajillo pepper romesco
toasted sourdough
basil
broken balsamic
(vegan is crispy silken tofu)



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
straciatella



MAINS

LAND

CHICKEN ROULADE

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

SLOW-COOKED LAMB

gluten free

Loin 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
asparagus
king oyster mushroom
pickled red onion pedal
crispy beef tendon
bordelaise

*Add Dry Aged Ribeye - \$\$ mrkt

SEA

OLIVE OIL POACHED-HALIBUT

gluten free

heritage pork lardon
butter bean
spring pea
crispy cuttlefish
sorrel

MISO BLACK COD

gluten free

bok choy
smoked potato mousse
black garlic
shimeji mushroom

BAY OF FUNDY SALMON

gluten free

citrus clam broth
tomato
saffron potato
chilli
basil

GRILLED HARISSA OCTOPUS

contains nuts

sherry vinegar
new potatoes
orange
gremolata
almond guajillo romesco
olive

GARDEN

GRILLED EGGPLANT

vegetarian

cauliflower
pomegranate
pickled pearl onion

BINCHOTAN MAITAKE MUSHROOM

vegetarian

sunflower crema
barley ragu
crispy sunchoke
watercress



DESSERT

SOMA CHOCOLATE POT DE' CREME

*gluten free | *contains nut*

orange
hazelnut
bourbon chantilly

**Vegan option available*

MILLE FEUILLE

Ontario strawberry
almond crema
vanilla
basil

TIRAMISU

espresso
mascarpone
cacao

LEMON TART

wild blueberries
poppy seed
meringue

