



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

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## **BUTTERMILK ROLLS**

miso butter and  
Himalayan sea salt

## **S T A R T E R S**

### **CHILLED ASPARAGUS**

*gluten free*

frisée  
sauce gribiche  
cured egg yolk  
crispy prosciutto  
new potato

### **LITTLE GEM SALAD**

*vegetarian | gluten free | \*contains nuts*

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**

*\*contains nuts*

almond and hazelnut guajillo pepper romesco  
toasted sourdough  
basil  
broken balsamic

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  
stracciatella



## MAINS

### LAND

#### SMOKED CORNISH HEN

corn and wheat berries ragu  
pickled jalapeno  
mint  
lime  
red onion

#### SPRING LAMB

*gluten free*

seasonal mushroom  
spring pea  
mint  
courgette  
lamb fat potato pavé  
cauliflower yogurt puree

#### 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 - \$\$ 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 and hazelnut guajillo romesco  
olive

### PLANT BASED

#### BABY ARTICHOKE FRITTO

*vegetarian*

corn pudding  
chili and black garlic oil  
beamster  
sledgers farms greens

#### CHARRED BROCCOLI

*vegetarian*

chickpea and tomato pappa al pomodoro  
olive  
black currants  
straciatella

#### BINCHOTAN MAITAKE MUSHROOMS

*vegan*

leek remoulade  
sunflower seeds  
puffed wild rice  
lamb's lettuce

#### CARAMELIZED EGGPLANT

*vegetarian*

rosemary  
honey  
white sesame seed  
yogurt and spearmint leaves



## DESSERT

### SOMA CHOCOLATE POT DE' CREME

*gluten free | \*contains nut*

orange  
hazelnut  
bourbon chantilly

*\*Vegan option available*

### ONTARIO STRAWBERRY SHORTCAKE

strawberry mousse  
pink peppercorn  
Breton sablés

### TIRAMISU

espresso  
mascarpone  
cacao

### LEMON TART

wild blueberries  
poppy seed meringue

