## All Day Menu

### SOUP
- **Tom Kha Soup**  
  Chicken broth, lemongrass, galangal, kaffir lime leaves, chili

- **Soup of the Day**  

### SALADS
- **Chopped Salad** 22  
  Grilled chicken breast, avocado, asparagus, bell peppers, cucumber, chickpeas, grilled corn, feta cheese, red onion, sunflower seeds, cilantro-lime dressing

- **Niçoise Salad** 28  
  Seared ahi tuna, mini potatoes, green beans, cherry tomatoes, olives, egg, red onion, celery, olive tapenade, lemon aoli dressing

- **Caesar Salad** 16  
  Grilled bacon, parmesan, croutons, creamy caesar dressing

- **Protein Power Bowl** 14  
  Grilled chicken breast, avocado, asparagus, bell peppers, cucumber, chickpeas, grilled corn, feta cheese, brown rice, sesame seeds

### APPETIZERS
- **Chicken Liver Parfait** 18  
  Raisin fig chutney, pickled mustard seeds, grilled baguette

- **Baja Tacos (2pcs)** 12  
  Cilantro lime-baked cod, chipotle sauce, guacamole, cilantro, pickled red onion. Served on flour tortillas

- **East Coast Mussels** 19  
  PEI mussels, leek, fennel, herbs, garlic, white wine, butter, grilled baguette

### BURGERS & SANDWICHES
- **Turkey Burger** 22  
  6oz char-broiled turkey burger, butter lettuce, hothouse tomato, pickled red onions, smoked Gouda cheese and guacamole, served on toasted brioche bun

- **The Market Burger** 21  
  6oz seasoned local beef patty, pulled pork, cheese curds, tomato, bibb lettuce and mayo, served on a toasted brioche bun

- **Cheesesteak Sandwich** 22  
  Shaved local beef, heating caramelized onions, fontina cheese, mushrooms, gravy

- **Falafel Pita** 21  
  Housemade falafel, tzatziki, pickled onions, tomato, lettuce, roasted heirloom carrots, baba ghanoush

- **Chef’s Burger** 23  
  Seasoned local beef patty, blue cheese, beets, sautéed mushrooms, tomato chutney, arugula, tomato and mayo on a toasted brioche bun

### MAINS
- **Ricotta Gnocchi** 28  
  Sautéed spinach, woodland mushrooms, rosemary and lemon-roasted eggplant, arrabbiata sauce

- **Spaghetti with Tiger Shrimp** 32  
  Spaghetti, sautéed shrimp, garlic, chorio, tomato, red wine

- **Braised Beef Short Ribs** 34  
  Star anise, sweet potato puree, crispy onions, sugar snap peanut salad, sesame

- **Thai Yellow Curry** 26  
  Yellow curry chicken and sweet potato, cucumber relish, steamed jasmine rice

- **Steak Frites**  
  All steaks are served with frites and your choice of chimichurri or sun-dried tomato aioli
  - 5oz Beef Tenderloin: 42  
  - 8oz NY Striploin: 40
  - 6oz Sirloin: 30

- **Fish & Chips** 26  
  Steam Whistle beer-battered cod, creamy coleslaw, tartar sauce

- **Crispy Skinned Salmon** 34  
  Soba noodles, green beans, shiitake mushrooms, broccolini, dashi

### SNACKS
- **Rotisserie Chicken Poutine** 16  
  Roasted chicken gravy, shredded chicken, caramelized onion, Québécois cheese curds, green onion

- **BnB Nachos** 16  
  Nachos, cheese, pickled jalapeño and tomato, served with sour cream, guacamole and salsa
  - Beef 5  
  - Chicken 5  
  - Chorizo 5

- **Chicken Wings - Hot, Medium or Salt & Pepper** 18  
  Served with carrot and celery sticks with a choice of satay peanut sauce, chipotle honey bbq, blue cheese dip or kimchee mayonnaise

- **Quesadilla** 14  
  Cheese quesadilla served with guacamole, salsa and sour cream
  - Beef 5  
  - Chicken 5  
  - Chorizo 5

### SIDES
- **Fries 5**
- **Sweet potato fries 7**
- **Roasted fingerling potatoes 7**
- **Sautéed woodland mushrooms 8**
- **Panko parmesan-crusted crispy asparagus, lemon aioli 8**
- **Roasted heirloom carrots 8**
- **Steamed jasmine rice 5**
- **Caesar salad 9**
- **Green salad 7**

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*Our kitchen contains wheat, egg, dairy, soy, nuts & fish allergens. Please inform us of any allergies, intolerance, or sensitivity before you order. An 18% gratuity will be included for parties of 8 guests or more.*
COCKTAILS

CLASSIC
Old Fashioned [2oz] 16
Bourbon, demerara syrup, angostura and orange bitters

Rosemary Bourbon Sour [1.5oz] 15
Bulleit Bourbon, fresh lemon juice, egg whites, rosemary simple syrup

Negroni [3oz] 17
Dilto’s Unterttied 22 Gin, Campari, red vermouth

Moscow Mule [1.5oz] 15
Tró’s Handmade Vodka, fresh lime juice, fresh ginger syrup, mint and soda

Hemingway Daiquiri [1.5oz] 13
Bacardí White Rum, maraschino liqueur, fresh lime juice and fresh grapefruit juice

Smoked Manhattan [3oz] 17
Whiskey, sweet vermouth and angostura bitters smoked to enhance flavour

Sidecar [2.5oz] 19
Courvoisier VS, Cointreau, fresh lemon juice and thyme simple syrup

MARTINIS [2½ oz] BOURBON [1½ oz]
Rail 14 Collingwood, Bulleit 10
Premium 16 Makers Mark, Knob Creek, Jim Beam 9
Top Shelf 18

BEER
LOCAL CRAFT ON TAP [20oz]
Lost Craft Revivale Lagered Ale 4.8% alc/vol, East York, Toronto 10
Amsterdam 3 Speed Lager 4.2% alc/vol, Leaside, Toronto 10
Amsterdam Boneshaker IPA 7.1% alc/vol, Leaside, Toronto 11
Sheraton Centre of It All Amber Ale 5% alc/vol, Leaside, Toronto 10
Steam Whistle Pilsner 5.5% alc/vol Entertainment District, Toronto 10
Mill St. Organic Lager 4.2% alc/vol, Distillery District, Toronto 10
Mill St. Tankhouse Ale 5.4% alc/vol, Distillery District, Toronto 10
Mill St. Cobblestone Stout 4.2% alc/vol, Distillery District, Toronto 10
GLB Canuck Pale Ale 5.2% alc/vol, Etobicoke, Toronto 10
Brickworks 1904 Cider 4.7% alc/vol, Riverdale, Toronto 11

DOMESTIC/IMPORT DRAFT [20oz]
Peroni Lager 5.1% alc/vol, Italy 11
Bud Light Lager 4% alc/vol, USA 9
Stella Artois Pilsner Lager 5.2% alc/vol, Belgium 11
Alexander Keith’s IPA 5% alc/vol, Halifax, NS 10
Goose Island Honkers Ale 4.3% alc/vol, Chicago, USA 10
Shock Top Belgian White 5.2% alc/vol, Saint Louis, USA 10

WINE
WHITE
Oyster Bay, Rosé Marlborough, NZ 18 25 72
Enticingly scented bouquet with red-berry and plum flavours with a dry finish
Inniskillin, Riesling Niagara, ON 13 18 52
Peach, melon, citrus aromas with a clean citrus finish
Jacob’s Creek, Moscato South Australia, Australia 14 20 56
Lychee, grape, tropical fruit, floral and citrus aromas with citrus, peach and tropical flavours
Montalto, Pinot Grigio Sicily, Italy 14 18 54
Dry and light-bodieed with citrus and apple
Campanile, Pinot Grigio Friuli-Venezia Giulia, Italy 14 19 55
Aromas of peach and grapefruit, citrus and grapefruit flavours with a clean finish
Casa Dea, Pinot Grigio Prince Edward County, ON 18 24 71
Dry white wine with clean crisp golden apple and honeydoodle flavour with a citrus finish
Oyster Bay, Sauvignon Blanc Marlborough, NZ 18 25 72
Medium-bodied graphtite and citrus aromas
Jackson-Triggs, Sauvignon Blanc Niagara, ON 12 16 48
Lively nose of gooseberry and lemon; fruit character is replayed on the palate; crisp and dry
Rodney Strong, Chardonnay California, USA 19 28 76
Baked apple, citrus & notes of creamy toasted brioche
Gnarly Head, Chardonnay California, USA 17 23 68
Bold flavours of citrus and apple with vanilla

BUDDYLU
Ruffino Prosecco Veneto, Italy 18 — 72
Aromas of ripe tree fruit, citrus and almond. Flavours of citrus, Asian pear, almond and honey
Casa Dea Sparkling Rosé Prince Edward County, ON 18 — 72
Aromas of summer berries, citrus and a minerality finish

SEASONAL
Limoncello Iced Tea [1.5oz] 16
Limoncello Liqueur, chilled mint tea, fresh lemon juice, simple syrup

Queen’s G&T [1.5oz] 15
Dillar’s Rose Gin, fresh lemon and lime juice, fresh fruits topped with premium tonic

Aperol Spritz [1.5oz] 16
Aperol topped with Ruffino Prosecco and club soda

Robin’s Amaretto [2oz] 14
Maraschino liqueur, Dissanoro Amaretto, fresh grapefruit juice and fresh lemon juice

Raspberry Mezcal Punch [2.5oz] 19
Sombra Mezcal, Grand Marnier, Elderflower liqueur, fresh lime juice and fresh raspberries

Elder Rose [3oz] 15
Oyster Bay Rosé, elderflower liqueur, Stolichnaya Vodka

WHISKEY [1½ oz] SINGLE MALT SCOTCH [1½ oz]
Dewar’s White Label, J & B Rare 9
Chivas Regal 10
Johnnie Walker Black Label 10
Johnnie Walker Red Label 10
Jameson, Bushmills 9

LOCAL CRAFT CANS [473ml]
Henderson Brewing | The Junction, Toronto 10
Union Pearson Ale 6.5%
Best Amber 5.5%
Muskoka Brewery | Bracebridge, ON 10
Twizs as Mad Toth IPA 8.4%
Cream Ale 5%
Great Lakes Brewery (GLB) | Etobicoke, Toronto 10
Passion Ass English Ale 4.2%
Octopus Wants to Fight IPA 6.2%
Glutenberg Brewery | Montreal, QC 10
Gluten-Free Blonde 4.5%
Mill St. Brewery | Distillery District, Toronto 10
White Space Wheat 5.0%
Hopped and Confused 4.7%

BOTTLED BEER
Bud Light 9 Corona 10
Beck’s (Non- Alcoholic) 6

PHILIPPE DE ROTHSCHILD, PINOT NOIR France 15 19 57
Ripe red and black cherry aromas and flavours

Casa Dea, Pinot Noir Prince Edward County, ON 18 25 74
Floral aromas, oak, spice, cherry and soft tannins

Mission Hill, Pinot Noir Okanagan Valley, BC 17 23 68
Aromas of sour cherry, berry, beet, earth and raspberry

Fontella, Chianti Tuscany, Italy 14 19 56
Red cherry, tomato leaf, leather and spice aromas
Extra dry with a solid tannins and acidity

19 Crimes, Shiraz South Australia, Australia 17 23 68
Aromas of black cherry, cassis and pepper; flavours emphasize on black pepper and smoke

Trapejic, Malbec Mendoza, Argentina 13 18 52
Jammy cherry and mocha aromas with cherry, mint and leather flavours with a medium finish

Rodney Strong, Merlot California, USA 21 28 84
Dark cherry, plum and spices with a lush finish

Jackson-Triggs, Cabernet Reserve Niagara, ON 12 16 48
Red cherry, earth, cracked pepper and toasted oak aroma; red fruit, earth and vanilla flavours

Gnarly Head, Cabernet Sauvignon California, USA 18 24 72
Rich blackberry, cherry, mocha and spice. Medium-bodied finish

Buried Hope, Cabernet Sauvignon California, USA 21 28 84
Intense aromas and flavours of cassis, blackberry fruit, oak, chocolate and vanilla

MUST BE 19 YEARS OF AGE OR OLDER WITH VALID ID TO CONSUME AND/OR PURCHASE ALCOHOL.