



SOUPS & SALADS

SEASONAL SOUP **VG** **\$10**
Chef's Curated Soup

BABY GEM CAESAR **\$16**
Baby Gem Romaine, FD Caesar Dressing, Crispy Bacon,
Garlic Confit, Parmesan, Lemon, Sourdough Crumble

TATAKI SLAW **G D** **\$25**
Yellowfin Tuna, Green Papaya, Heirloom Carrots, Yuzu
Ponzu, Furikake, Crispy Rice
Grilled Tofu Option Available **V**

WINTER SALAD **VG N** **\$16**
Arugula, Brown Butter Vinaigrette, Treviso, Apples,
Maple Pecans, Granola
Add Herb Roasted Chicken Breast **G D** **+\$9**
Add Smoked Trout **G D** **+\$7**

HANDHELDS

SMOKED PASTRAMI SANDWICH **\$20**
Smoked Brisket, Gruyere Cheese, Pickles &
Sweet Mustard

TRUFFLE GRILLED CHEESE **VG** **\$18**
Cheddar, Brie, Provolone, Sunflower Seed Pesto,
Baby Green Salad, Kettle Chips, Ketchup

MCMICHAEL BURGER **\$24**
Prime Beef, Brie, Bacon, Tomato Onion Jam, Arugula,
Mustard Aioli, Kettle Chips, Pickles

G
Gluten Free

D
Dairy Free

N
Contains Nuts

VG
Vegetarian

V
Vegan



MAINS

- BBQ BEEF CHILI** \$17
Braised Short Rib, Black Beans, Vegetables, Mexican Chili Spices, Cheddar, Smoked Sour Cream, Scallions, Toasted Sourdough
- SMASHED AVOCADO TOAST** \$16
Grated Egg, Pickled Onion, Jalapeño, Micro Coriander, Toasted Sourdough
- SMOKED FISH TOAST** \$22 **D**
Georgian Bay Trout, Spicy Remoulade, Breakfast Radish, Pickled Shallot, Parsley, Dill, Lemon, Spring Mix Salad, Toasted Sourdough
- MEATBALLS** \$18
Pomodoro Sauce, House-Made Ricotta Cheese, Extra Virgin Olive Oil, Basil, Toasted Sourdough
- FRIED CHICKEN** \$24
Buttermilk Marinated Chicken Breast, Red Skin Potato Salad, Coleslaw, Dill Crema, Buffalo Sauce

SWEETS

- CANADIAN DUO** \$8 **VG**
Nanaimo Bar and Butter Tarts
- CHOCOLATE XO CAKE** \$8 **G V**
Chocolate Coconut Ganache, Chocolate Crunch, Yuzu Gel, Strawberries

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