

DINNER

Seafood

- 15 **GRILLED JUMBO SHRIMP**
Tequila-lime-cilantro butter
- 15 **AHI TUNA TARTAR**
Sesame-ginger, wasabi aioli, avocado
- 15 **GRILLED OCTOPUS**
Mediterranean herb, tomato, cucumber, arugula
- 14 **ESCARGOT & MUSHROOM CASSOULET**
Snails, mixed mushrooms, garlic, white wine, baguette

Starch

- 7 **FRIES**
Roasted garlic aioli
- 9 **TORTILLA CHIPS**
Con queso, black bean & corn salsa
- 9 **BLACK STICKY RICE**
Green mango salsa
- 10 **HAND MADE PEROGI**
Bacon, cheddar, sautéed onions, sour cream

Meat

- 14 **CHICKEN WINGS**
Lime sour cream, choice of: dry spiced or root beer BBQ
- 14 **HOUSE-CURED PORK BELLY**
Hoisin glaze, pickled vegetables
- 14 **KOREAN CHICKEN 2 WAYS**
Kimchi, fried leg, bulgogi breast, Gochujang sauce
- 12 **FETA-STUFFED MEATBALLS**
Tzatziki sauce

Vegetables

- 11 **APPLE & BRUSSEL SPROUTS**
Dried cranberries, harissa aioli
- 10 **RATATOUILLE**
Zucchini, eggplant, bell peppers, tomatoes, mixed herbs
- 11 **FENNEL & ASPARAGUS SALAD**
Cherry tomatoes, pea shoots with lemon-herb vinaigrette
- 11 **GREEN & GOLD**
Spinach, beets, roasted butternut squash, goat cheese, walnuts, buttermilk vinaigrette

Pizza & Burger

- 14 **MARGHERITA**
Mozzarella, fresh basil, garlic oil, fire roasted tomato sauce
- 15 **VERDURA 2.0**
Arugula, red onion, chimichurri, feta
- 15 **BUFFALO CHICKEN**
Mozzarella, chicken, red onion, buffalo sauce, buttermilk ranch dressing
- 15 **GROUNDING BURGER**
House-ground prime cut burger, gouda, lettuce, tomato, house-made dill pickles, Ashton's beer mustard, Grounded '57 sauce

Charcuterie

VARIETY PLATE

Variety of both house-cured and seed to sausage meats, Ontario & Quebec cheeses

* 21 for 2 people or 38 for 4 people

