

CHARCUTERIE 35G

COPPA – 14

PANCETTA – 10

GENOA – 12

SALAMI COTTO – 10

BRESAOLA – 16

LONZA – 13

CRESPONE – 12

FUET – 12

SOPPRESSATA – 12

MORTADELLA – 10

NDUJA – 10

TRUFFLE SALAMI – 14

CHEESE



MIMOLETTE – 12
FRENCH COWS MILK, FIRM, TANGY & NUTTY

ST AGUR BLEU – 11
FRENCH COWS MILK, CREAMY, SHARP & FRUITY

WILDWOOD – 11
ONTARIO COWS MILK, SWEET, NUTTY & SALTY

TALEGGIO – 10
ONTARIO SHEEPS MILK, CREAMY, TANGY & SOFT

BONNECHERE – 11
ONTARIO SHEEPS MILK, SEMI-SOFT, TOASTY& BUTTERY

SMALL

SOURDOUGH – 6

OLIVES – 10

PICKLE PLATE – 9

BEEF TARTARE, GUERNSEY GIRL, GOLDEN RAISIN, WALNUT, HONEY **– 34**

FOIE GRAS PROFRITEROLE, RHUBARB JELLY **– 29**

CRISPY HUMBOLDT SQUID, SCALLION MAYO **– 28**

SCALLOP, BEETS, PICKLED CUCUMBER **– 32**

SPANISH CROQUETTES, MOJO ROJO, DUNGENESS CRAB **– 24**

LARGE

PORK CHOP & RAZOR CLAMS,
BLACK BEAN SAUCE, POMME PUREE,
WILD ONION – **62**

MIXED GRILL, KITCHENS CHOICE OF 3 – **45**

PASTA, SMOKED BEEF PANCETTA, PECORINO,
MISO BUTTER – **32**



VEGETABLES

ASPARAGUS, ANCHOVY, PANCETTA, PECORINO,
EGG, CAESAR DRESSING – **24**

TEMPURA MUSHROOM, OYSTER MUSHROOM,
GREEN GODDESS – **23**

SPRING GREENS, SHALLOT VINAIGRETTE,
BREAKFAST RADISH, CROUTONS, JAMBON
PERSILLE – **24**

TURNIPS, MIMOLETTE, BOTTARGA,
BEURRE BLANC – **23**

BOK CHOY & WHITE ASPARAGUS, ANCHOVY
DRESSING, AJO BLANCO, BACON – **24**

FROM THE CASE



YOUR CHOICE FROM THE CASE
***PRICE PER LB FOR DINE IN**

LARGE CUTS

PORTERHOUSE – 76/LB
RIB STEAK – 68/LB
STRIPLOIN – 68/LB
T-BONE – 72/LB

SMALL CUTS



MIAMI SHORT RIBS – 55/LB
SIRLOIN – 60/LB
PICANHA – 70/LB
FLANK – 60/LB
PORK CHOP – 35/LB
PORK COPPA STEAK – 45/LB
SAUSAGE – 35/LB

CHEESEBURGER, CARAMELIZED ONION,
GRUYERE, PICKLES, DIJONNAISE – **25**

ADD ONS

POIVRE – 8
PIRI PIRI – 8

COCKTAILS

LIONHEART MILK PUNCH – 16
A MILK CLARIFIED PUNCH WITH FLAVOURS OF RYE, CACHACA, COFFEE, RASPBERRY AND MANDARIN ORANGE!

THE FAT CUP – 15
A WINTERY PIMM'S CUP THAT'S BEEN FUEL INJECTED WITH DILLON'S CRANBERRY GIN AND MILLER HIGH LIFE

SOMETHING SOMETHING MANHATTAN – 17
A SLIGHTLY SAVORY MANHATTAN RIFF, WITH ROOT BEER AROMATICS. STIFF AND STURDY!

LAKESHORE SOUR – 16
A HAZELNUT AND ORCHARD FRUIT SOUR WITH PLENTY OF PUNCH!

LATE NIGHT AT THE IHOP – 15
A LONG DRINK WITH BREAKFAST FOR DINNER VIBES

NEGRONI
DILLON'S – 16

DIRTY VODKA MARTINI
DILLON'S – 16

OLD FASHIONED
DILLON'S – 16

THE IRISH RABBIT – 12
COFFEE, BROWN BUTTER RYE, AMARETTO, GINGER SPICED MAPLE SYRUP

BEER

HOUSE LAGER, FAT RABBIT X WILLIBALD, 4.8% – 8
HIGH LIFE, LAGER, MILLER, 4.6% – 7
MOSEY, PILSNER, SLAKE BREWERY, 4.8% – 10
VERMONT BLOND, PALE ALE, BURDOCK, 4.5% – 9
PRICELESS, PALE ALE, FAIRWEATHER, 5.6% – 10
SWELL, IPA, SLAKE BREWERY, 6.5% – 10
IPA DU VIN, BEER-WINE HYBRID, BURDOCK, 7.5% – 10
LONG SLEEVES, AMBER ALE, SLAKE, 4.2% – 9
FOREIGN EXCHANGE, MILK STOUT, WILLIBALD, 5.8% – 9.5

SELTZER

KEY LIME SELTZER, VODKA SELTZER, WILLIBALD, 4.8% – 9



NON-ALCOHOLIC

WORKING LUNCH, NON ALCOHOLIC LAGER, DOMINION CITY, 0.5% – 9

NON1, AQUIRED TASTE – 48
RASPBERRIES, CHAMOMILE, MURRAY RIVER SALT, VERJUS,

NON7, AQUIRED TASTE – 48
SOUR CHERRIES, COLD BREW, GARAM MASALA, ALLSPICE, PINK PEPPERCORN

CASA PINATA – 12
SPARKLING SHRUB, PALOMA, TEPACHE, MIMOSA SHRUB OR HIBISCUS

MORE NON-ALC OPTIONS IN PREPARED GOODS FRIDGE

OUR SUPPLIERS

Linton Pasture Pork is a small 70 sow farrow to finish herd that is 100% pasture reared and raised. LPP has successfully cross-bred heritage breeds from both the UK and New Zealand to create their own LPP "white" breed pigs.

The De Martines family farm has been in production since the 1850's. Owner and farmer Fred, is a certified swine specialist with European training and experience. They grow and sell specialty Pork Products from rare and heritage breed pigs.

Penokean Hills Farms produces all naturally raised angus beef, the cows are raised without antibiotics or hormones and born on pasture. They are grass fed and pea finished. The introduction to peas in the cows diet results in higher protien and better flavour as opposed to corn fed.

Beverly Creek farms started out with the care and selling of their animals, an they mainly focused on their beautiful Ontario lambs. They have perfected the perfect nutritional diet and living conditions for yielding lamb and cattle that tastes better than anything you've have before.

Chez Nous Farms is a small four-season farm in Niagara, Ontario. They have been growing organically on their beautiful little patch of earth for over 10 years.

Grumpy's Greens is a small-scale, family owned, organic urban farm with two plots: one in St. Catharines, ON and another in NOTL, ON. They use no dig, human powered, regenerative agriculture techniques. This means no tilling or heavy machinery, no toxic pesticides or herbicides, and no synthetic fertilizers