

BITS AND BITES

Say Cheese:

Panko crusted mozzarella, Romesco sauce, latin pesto, habanero oil, **\$14**

Dumb Son:

Shrimp & pork dumplings, soy, Sriracha **\$13**

Baked Oysters:

Bloody Mary butter, crumbled chorizo, gremolata **\$22**

Gyro Tacos:

Flour tortilla, lamb, tzatziki, feta, cucumber, tomato, red onion **\$14**

Pork Belly:

Gochujang glaze, kimchi, sticky rice cake **\$17**

Reuben Egg Rolls:

Corned beef, sauerkraut, Swiss cheese, thousand islands for dipping **\$14**

Take a Bao:

Korean fried chicken, awesome sauce, sesame aioli, pickled slaw, sesame seeds, chive, bao buns **\$14.50**

BIGGER BITES

Steak Frites:

Chilli-marinated flat iron steak, chimichurri, house cut fries, smoked blue cheese butter **\$24**

Roasted Squash Salad:

Crispy quinoa, roasted squash, feta, pomegranates, roasted Brussels sprouts, maple vinaigrette **\$14**

Glory Bowl:

Marinated chicken, red rice, charred broccolini, spice roasted sweet potato, cotija, avocado, chimichurri **\$19**

Pho You:

Aromatic beef broth, rice noodles, shaved flank steak, pickled chilies, cilantro, Thai basil **\$19**

Duck Poutine:

Slow braised Ontario duck, foie gras gravy, Quebec cheese curds, house cut fries **\$16**

House Sliders:

Bourbon bacon jam, brioche, garlic aioli, vintage cheddar **\$12.50**

Cauliflower Fritters:

Beer batter, roasted garlic aioli, Pecorino cheese **\$14**

Ahi Tuna Poke:

Raw ahi tuna, soy, chili, sesame aioli, nori, crispy wontons, wasabi, pickled ginger **\$13**

Shrimp Gyoza:

Pan fried dumplings, chilli, fried garlic, spring onion and citrus ponzu **\$16**

Bronte Brie:

Baked local Brie, House garlic brushed pizza bread, bourbon bacon jam, honey glazed pecans **\$22**

Fried Brussels Sprouts:

Ginger soy glaze, pickled cabbage, crispy garlic, sesame **\$14**

Lasagna Mac & Cheese:

Beef and Italian sausage tomato Bolognese, ricotta three cheese orecchiette, sauteed spinach, garlic bread pangrattato **\$17**

Punjabi Buttermilk Stew:

Lentils, chickpeas, curry, coconut, sticky rice, mango chutney **\$17**

Add chicken: **\$6**

Beef Cheek & Bone Marrow Gnocchi:

Pecorino, garlic roasted foraged mushrooms, porcini pangrattato **\$27**

PIZZA

D'Italiano:

Prosciutto, arugula, shaved parmesan, fior di latte, tomato sauce **\$19**

The Big Bird:

Roasted chicken, bacon, caramelized onion, goat cheese, fior di latte, basil pesto **\$18**

Margaritaville:

Fresh basil, fior di latte, tomato sauce **\$15**

Shroomin Out:

Foraged mushrooms, confit whole garlic, oregano, fior di latte, Gorgonzola, finished with brown butter and pecorino **\$19**

Get The Duck Out of Here:

Duck confit, duck ham, goat cheese, onion marmalade, Bosch pear, arugula, parmesan **\$20**

Lamb & Rapini:

Roasted garlic, braised lamb, chili oil, garlic rapini, fior di latte, pecorino crema **\$19**

Big Papas:

Chorizo, garlic herb potatoes, roasted pepper aioli, caramelized onion, roasted red peppers, roasted garlic base **\$18**

PLANK

CHEF INSPIRED RESTO BAR

FOLLOW US ONLINE: [f](#) [@](#)

We truly want you to be happy with Plank as we are a small restobar with a focus on fresh, farm and great food. We try to source locally when possible and in season - for us, it's about fat and flavour. We want you to enjoy our rustic coolness and we encourage you sample, chew, slurp and share. We send out dishes when they are ready, hot and fresh...should you want everything together, please advise your server.

PLEASE ADD APPLICABLE TAXES.
PARTIES OF 8 OR MORE ARE SUBJECT
TO 18% AUTOMATIC GRATUITY