

## BITS AND BITES

### Salt-n-Pepa Calamari:

Kick ass cocktail sauce, fresh lemon **\$20**

### Tijuana Nachos:

Honey glazed chipotle pork carnitas, habanero crema, tajin sweet corn relish, cotija cheese, Monterey jack, cilantro **\$17**

### Dumb Son:

steamed shrimp & pork dumplings, soy, Sriracha **\$14**

### Take a Bao:

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

### Sexy Fish:

Seared raw ahi tuna, soy, chili, sesame aioli, seaweed salad, crispy wontons, wasabi, pickled ginger **\$17**

### Duck Poutine:

Slow braised Ontario duck, foie gras gravy, Quebec cheese curds, house cut fries **\$17**

### House Sliders:

Hanger and chuck, Bourbon bacon jam, brioche, garlic aioli, vintage cheddar **\$14**

## BIGGER BITES

### Steak Frites:

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

### You Can Find Me Eatin' Da Club:

Spicy fried chicken, maple smoked bacon, lettuce, tomato, pepper jack cheese, chive aioli, Kevin's sourdough **\$19**

### For Cod Sake:

Pan seared Atlantic cod, crispy fingerling potatoes, lemon-chive-sake beurre blanc **\$20**

### Bang Bang Season:

Plump fried shrimp tossed in spicy Sriacha and chili-garlic sauce, cabbage slaw, jalapeño and lime **\$19**

### Korean Egg Rolls:

Bulgogi beef, Kimchi of carrot, daikon, cabbage, cilantro, tomato dynamite sauce **\$16**

### Blow Torch Salmon:

Salmon sashimi, sticky rice, caramel ginger lime sauce, wasabi mayo, nori, sesame seeds **\$14**

### Chef show me your Mussels:

"Cocky chef style" ask your server for this weeks creation **MP**

### Blistered Shishito Peppers:

Maldon salt, grilled lemon, cilantro and lime crema **\$15**

### Cauliflower Fritters:

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

### Butter Chicken Arancini:

Spiced chicken & rice, Tandoori butter sauce, yogurt, cucumber cilantro raita **\$14**

### Lemon Love Hummus:

House chickpea hummus, tahini, lemon garlic sumac. Served on oven baked flatbread. **\$15**

### The Great Halloumi:

Warm Halloumi cheese, seasonal heirloom tomatoes, zucchini ribbon, arugula, lemon, oregano, EVOO **\$19**

### Tokyo Cobb Salad:

Spicy raw salmon, sticky rice, avocado, cucumber, wakame, edamame, nori, tobiko, pickled ginger, scallions with a ginger soy dressing and spicy aioli **\$20**

### Manhattan Hangover:

Fresh lemon pepper linguine, bacon, clams, Manhattan vodka tomato broth, blistered tomatoes, celery leaves **\$22**

### Princess & The Spring Pea:

Roasted chicken, egg pasta, fresh mint, cream, Pecorino **\$23**

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.

## PIZZA

### Honey BOO BOO:

Spicy soppressata, pepperoni, smoked provolone, fior di latte, chili honey **\$19**

### 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**

### Take me to the Greek:

Summer garden zucchini, feta, fior di latte, roasted garlic, sliced lemon **\$18**

### Saigon Sammy:

Vietnamese lemongrass & ginger pork sausage, quick pickled veggies, cilantro, spicy maggie mayo, crispy onions **\$19**

## SWEET TOOTH

### Summer crumble:

ever changing flavour, ask your server for details **\$9**

### Mason jar S'more:

salted caramel drizzle, house made marshmallow **\$9**

### What the fluff:

mint chocolate chip dessert dip with cookies **\$9**

# PLANK

CHEF INSPIRED RESTO BAR

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