

BITS AND BITES

Tijuana Nachos:

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

The 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**
Sub Korean Fried Tofu

Duck Poutine:

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

House Sliders:

Hanger & chuck, bourbon bacon jam, brioche, garlic aioli, vintage cheddar **\$14**

Blow Torch Salmon:

Salmon sashimi, sticky rice, caramel ginger lime sauce, wasabi mayo, nori, sesame seeds **\$15**

Cauliflower Fritters:

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

Tempura Shrimp:

Ponzu, lime, togarashi **\$18**

BIGGER BITES

Steak Frites:

Chili-marinated flat iron steak, chimichurri, house cut fries **\$26**

You Can Find Me Eatin' Da Club:

Spicy fried chicken, maple smoked bacon, lettuce, tomato, pepper jack cheese, chive aioli, Kevin's sourdough **\$21**

For Cod Sake:

Pan seared Atlantic cod, crispy fingerling potatoes, lemon-chive-sake buerre blanc **\$21**

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**

Reuben Egg Rolls:

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

Fried Brussels Sprouts:

Ginger soy glaze, pickled cabbage, crispy garlic, sesame **\$15**

Short Rib Yorkies:

Slow braised beef short rib, Yorkshire pudding, rich gravy, horseradish crema, crispy potato strings **\$16**

The Big Macka:

Crisp risotto balls stuffed with seasoned beef, American cheese, special sauce, sesame seeds **\$15**

Hello Pumpkin:

Smoked pumpkin & sesame seed hummus, served with pizza bread **\$15**

Show Me Some Skin:

Fried chicken skins, burnt bourbon honey **\$11**

Parm Paisans:

Fried eggplant, smoked tomato jam, parmesan, mini hoagie buns **\$15**

If Pigs Had Wings:

Cripsy pork belly, Cholula beurre blanc, blue cheese, scallion **\$18**

The Holy Braise:

Meats, flavours & techniques vary frequently | **Market Price**

Beet Box Salad:

Mix of local roasted, pickled & raw beets, arugula, whipped goat cheese, toasted pumpkin seed vinaigrette **\$19**

Cowboy Mac n' Cheese:

Korean BBQ short rib, vintage cheddar, cotija, grilled scallions, pecorino pangrattato **\$26**

Get In Ma Belly:

Slow roasted pork belly, braised collards, black pepper linguine, bourbon cream, chicharron crumble **\$23**

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 **\$19**

Margaritaville:

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

Harvest Pie:

Sage roasted butternut squash, smoked blue cheese, fior di latte, walnut, honey, arugula **\$18**

Shroomin' Out:

Foraged mushrooms, confit whole garlic, leeks, fior di latte, truffle oil, pecorino **\$19**

SWEET TOOTH

Bread Winner:

White chocolate & walnut bread pudding, vanilla bean ice cream, bourbon caramel **\$9**

Holy Cannoli Dip:

Chocolate chips, Frangelico whipped ricotta & cream cheese, hazelnuts, waffle cone scoops **\$9**



Call Me Old Fashioned:

Bourbon & orange crème brulee **\$9**

We try to source locally and in season when possible; for us, it's about fat and flavour. Enjoy the rustic coolness – sample, slurp, share.

PLANK

CHEF INSPIRED RESTO BAR

FOLLOW US:  

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