

# BITS AND BITES

## Wong Tom Soup:

Silky tomato soup with toasted cheese wontons, roasted garlic & chili oil, fresh chives **\$14**

## Craft Cheese Dip:

A creamy blend of Gruyere, mozzarella, vintage cheddar, IPA, scallions served with rosemary sea salt fresh-cut chips for dippin' **\$14**

## Red Devil & Shishito Peppers:

Calamari, blistered shishito peppers, chili pepper dust, charred lemon & Old Bay aioli **\$20**

## House Sliders:

Hanger & chuck, bourbon bacon jam, soft potato bun, garlic aioli, vintage cheddar **\$14**

## Cauliflower Fritters:

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

## 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 **\$16** Sub Korean fried tofu

## Drum Roll Please:

Bacon-wrapped chicken drumsticks, dry rub crispy chicken skins, creamy garlic aioli, aged parmesan **\$17**

## Shrimp Tempura:

Ponzu, lime, togarashi **\$19**

# BIGGER BITES

## Steak Frites:

Marinated & grilled flatiron steak, house-cut sea salt frites, roasted garlic chive butter, arugula with cherry tomato and pickled onion garnish **\$26**

## Fine Piece Of Bass:

Pan-roasted sea bass, fingerling potatoes, heirloom carrots, spinach, lemon, caper butter **\$26**

## Mac + Mingle:

Saffron-infused vintage cheddar mac & cheese topped with pangrattato **\$15** Add chicken **\$5**

## The Holy Braise:

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

## Reuben Egg Rolls:

Corned beef, sauerkraut, Swiss cheese, thousand islands for dipping **\$16**

## "It's Worth The Fall":

Fried Brussels sprouts, miso & maple glaze, toasted pumpkin seeds **\$15**

## The Big Macka:

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

## Poke Spoons:

Raw Ahi tuna, soy, chili, sesame aioli, nori, crispy sushi rice, wasabi, pickled ginger **\$14**

## Jimmy Kofta:

All beef kebobs, lemon yogurt, pickled vegetables, feta, fresh mint, pita & garlic sauce. The kebobs your other dishes warned you about **\$16**

## Carrot Top:

Maple and brown sugar-glazed heirloom carrots, whipped lemon tofu, dill, pomegranate seeds, crispy chickpeas **\$16**

## Duck Poutine:

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

## Baby Come Back:

Crispy fried Memphis dry ribs, berry gastrique, comeback sauce, fresh chilies, chives **\$20**

## Blow Torch Salmon:

Salmon sashimi, sticky rice, caramel ginger lime sauce, wasabi mayo, nori, sesame seeds **\$17**

## Fook Yu Bowl:

Choice of raw Ahi tuna or salmon, sticky rice, avocado, cucumber, wakame, edamame, nori, tobiko, pickled ginger, scallions, ginger soy dressing, spicy aioli **\$21**

## Autumn's Big Bottom Bowl:

Shredded Brussels sprouts, roasted beets & sweet potato, arugula, toasted pumpkin seeds, crumbled feta cheese, apple slaw, maple & blood orange vinaigrette **\$17**

## Brie-sy Chick Sandwich:

Open-faced sous vide chicken breast, brie cheese, apple slaw, cranberry mayo on rosemary sea salt focaccia. Served with fries or green salad **\$19**

PLEASE ADD APPLICABLE TAXES  
PARTIES OF 8+ ARE SUBJECT TO 18% AUTOMATIC GRATUITY

**PLANK**  
CHEF INSPIRED RESTO BAR

# PIZZA

## Truffle Cacio e Pepe:

Parmesan fondue, truffle pecorino, fior di latte, cracked black pepper, garlic butter **\$18**

## 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 **\$20**

## Margaritaville:

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

## Home Slice:

Smoked poblano cream sauce, pickled jalapeño, smoked bacon, foraged mushrooms, vintage cheddar **\$19**

## New Honey Boo-Boo:

Spicy Soppressata, pepperoni, fior di latte, smoked provolone, shishito peppers, chili honey **\$20**

## Spud-tacular:

Garlic oil, crisp potatoes, caramelized onion, rosemary, fior di latte, parmesan, truffle oil, chives **\$18**

## Dippin' Delights:

Cheesy jalapeño dip **\$2**  
Creamy garlic dip **\$2**

# SWEET TOOTH

## Stick-it Toffy Pudding:

Cloves and cardamom infused pudding with maple caramel glaze **\$9**

## Rad Apple Crumble:

Cinnamon apples, homemade crumble, vanilla bean ice cream **\$9**

## Pick Me Up Brulee:

Espresso infused custard, blow torched sugar, fresh berries **\$9**