

BITS AND BITES

House Sliders:

Hanger & chuck, bourbon bacon jam, soft potato bun, garlic aioli, vintage cheddar **\$15**

Cauliflower Fritters:

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

Let The Beet Drop:

Beet & chickpea hummus, honey, almond crumble, warm garlic brushed flatbread **\$14**

Take a Bao:

Korean fried chicken, awesome sauce, sesame aioli, pickled slaw, sesame seeds, chive, steamed bao buns **\$16** *Sub Korean fried tofu

Spaghetti Fingers:

Fried spaghetti & cheese, house marinara dip, pecorino, basil pesto **\$15**

Let It Brie:

Roasted garlic & brown butter gooey baked brie, fig preserves, quatre épices roasted pistachios, house made flatbread **\$23**

The Dumb Son:

Steamed shrimp & pork dumplings, soy, sriracha **\$16**

Birria Egg Roll:

Slow cooked short rib, Oaxaca cheese, black beans, savory spiced jus for dipping **\$19**

Baby Come Back:

Crispy fried Memphis dry ribs, berry gastrique, comeback sauce, fresh chilies, chives **\$25**

BIGGER BITES

Steak Frites:

Marinated & grilled flatiron steak topped with roasted garlic-chive butter, house-cut sea salt frites, arugula salad with cherry tomatoes & pickled onion **\$28**

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 **\$24**

Oooh My Gourd:

Brown butter squash risotto, maple roasted walnuts, roasted winter squash, Grana Padano **\$18**

Moroccan Chickpea & Lentil Stew:

Saffron rice, coconut milk, Moroccan spiced slow-cooked vegetable stew **\$18**

Apple Of My Eye:

Kale & apple salad, goat cheese, candied walnuts, dried cranberry, roasted shallot vinaigrette, bruleéd blood orange **\$17**

Shrimp Fra Diavolo:

Spicy seared shrimp in an arrabbiata style tomato sauce, smoky chorizo, oven roasted cherry tomatoes, grilled herb & garlic focaccia **\$22**

The Big Macka:

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

Duck Poutine:

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

Blow Torch Salmon:

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

Vuffalo Vings:

Plant based chicken wings, Buffalo butter, pickled carrots & celery, friendly ranch **\$18**

Poke Spoons:

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

Sproutlets:

Fried Brussels sprouts, ancho chili dressing, garlic bread crumble, chives **\$16**

Shogun Shishitos:

Blistered shishito peppers, crispy marinated tofu, chili crunch aioli, sesame, scallion **\$16**

Cozy Cottage Pie:

Savoury lamb & beef, parsnips, sweet peas, toasted cheesy mashed potatoes **\$23**

Mac Con Queso:

Mexican inspired mac & cheese, orecchiette, chorizo, spiced & smoky 3 cheese sauce, roasted poblano crema, crisp tortilla strips **\$19**

Fish & Pavé:

Pan roasted cod, crispy potato pavé, tartar sauce beurre blanc, pea purée **\$27**

Truffle Philly:

Thinly sliced Philly cheesesteak sandwich, truffle & fontina cheese fondue, beef fat caramelized onions, house cut fries, truffle aioli **\$21**

Add-ons:

Add chicken **\$8** Add steak **\$19**

Add shrimp **\$11** Add crispy marinated tofu **\$6**

PLANK

CHEF INSPIRED RESTO BAR

PIZZA

D'Italiano:

Prosciutto, arugula, shaved parmesan, fior di latte, tomato sauce **\$20**

The Big Bird:

Roasted chicken, bacon, caramelized onion, goat cheese, fior di latte, basil pesto **\$23**

Margaritaville:

Fresh basil, fior di latte, tomato sauce **\$16**

Honey Boo-Boo:

Spicy soppressata, pepperoni, fior di latte, smoked provolone, shishito peppers, chili honey **\$21**

Fig Off:

Fig jam, fior di latte, gorgonzola, prosciutto, balsamic glazed onions, arugula **\$20**

Beetya To It:

Beet pesto, roasted beets & sweet potatoes, toasted almonds, fior de latte, goat cheese **\$21**

Hail Mary:

Fior di latte, pepperoni jam, pepperoni infused ranch drizzle, more pepperoni, sesame seed crust, tomato sauce **\$20**

Dippin' Delights:

Cheesy jalapeño dip **\$2**

Creamy garlic dip **\$2**

Pepperoni ranch dip **\$2**

SWEET TOOTH

Cinnabread Pudding:

Cream cheese frosting, pecan streusel **\$10**

Chocolate Cremeux:

Mocha cocoa crunch, whipped cream **\$10**

Sticky Toffee Pudding:

Butterscotch ice cream, whiskey caramel **\$10**

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