BITS & BITES

House Sliders:
Hanger & chuck, bourbon bacon jam, soft potato bun, aioli, vintage cheddar. $17

Cauliflower Fritters:
Beer-battered, roasted garlic aioli, Pecorino cheese. (V) $16

Hot & Bothered:
Beef & pork bolognese, roasted garlic-fontina fondue, Calabrian chili crunch, garlic and herbed pizza bread. $18

Duck Poutine:
Slow-braised Ontario duck, foie gras gravy, Quebec cheese curds, house-cut fries. $19.50

The Dumb Son:
Steamed shrimp & pork dumplings, soy, Sriracha. $18

Take a Bao:
Korean fried chicken, awesome sauce, sesame aioli, pickled slaw, sesame seeds, chive, steamed bao buns $17.50 **Sub Korean fried tofu*

Reuben Egg Roll:
Corned beef, sauerkraut, Swiss cheese, Thousand Island dressing for dipping. $17.50

The Big Macka:
Crisp risotto balls stuffed with seasoned beef, "not American" cheese, special sauce, sesame seeds. $16.75

Street Cred:
Mexican street corn cakes topped with black beans, griddled tongue, salsa verde, jalapeño crema and shredded cabbage. $20

Feelin' Saucy:
Crispy fried Brussels sprouts and lightly battered oyster mushrooms, sriracha buffalo sauce, blue cheese coulis, pickled celery, scallions. $20

Oui Beignet:
Caramelized onions, smoked gruyère beignet batter, chive crème fraîche filling, pickled onion relish, beef jus. $16

Fresh Off the Press:
Salmon or tuna sashimi, Asian pear, pine nuts, pressed crispy sushi rice, yukhoe dressing, spicy mayo, pickled jalapeño. $20

Vuffalo Vings:
Plant-based "chicken" wings, Buffalo butter, pickled carrots & celery, friendly ranch. (V) $20.50

Poke Spoons:
Raw ahi tuna, soy, chili, sesame aioli, nori, crispy sushi rice, wasabi, pickled ginger. $15

New Delhi:
Spiced vegetable stuffed samosas, mint pea chutney, sweet tamarind sauce, cilantro lime raita, crispy onions, fresh herbs. (V) $19

BIGGER BITES

Steak Frites:
8oz grilled New York striploin, roasted garlic-chive butter, red wine demi-glace, house-cut sea salt frites, chimichurri-dressed watercress. $32

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. $27 **Sub to chicken or tofu*

Cheeky B*stard:
Yaki ramen, braised beef cheek, shishito, broccoli, peanut butter braising jus, chili crisp, apple slaw, togarashi peanuts. $27

Off the Hook:
Crispy skin rainbow trout, dashi beurre blanc, charred cabbage, furikake, puffed rice. $28

Mighty Mort:
Thick-cut mortadella, panko-fried, hot mustard, sourdough, crushed pistachio aioli, crisp cabbage, stracciatella. $22

Baby Come Back:
Memphis dry ribs, berry gastrique, comeback sauce, brown butter cornbread, apple-fennel slaw, red chili & chives. $29

Pot Pie:
Chicken & tarragon pot pie, savoury doughnut, tarragon gravy glaze, crispy chicken skin, side greens. $21

Bush Apple:
Kale, radicchio, Honeycrisp apple, roasted beets, candied pecans, maple cider vinaigrette, goat cheese, pickled red onion. (V) $19

Hopeless Romantic & Aromatic:
Rigatoni, jalapeño and herbed pesto, pecorino cream sauce, mixed mushrooms, white truffle porcini pangrattato, pickled red chilis. (V) $26

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Add-ons:
Add chicken $10
Add steak $21
Add crispy marinated tofu $7

PLANK
CHEF INSPIRED RESTO BAR

PIZZA

D'Italiano:
Prosciutto, arugula, shaved Parmesan, fior di latte, tomato sauce. $22.50

The Big Bird:
Roasted chicken, bacon, caramelized onion, goat cheese, fior di latte, basil pesto. $24.50

Honey Boo-Boo:
Spicy soppressata, pepperoni, fior di latte, smoked provolone, shishito peppers, tomato sauce, chili honey. $23.50

Margaritaville:
Fresh basil, fior di latte, tomato sauce. (V) $17

Drunk Nonna:
Vodka sauce, sweet Italian sausage, fire-roasted peppers, red onion, Pecorino cheese, Grana Padano, fior di latte. $22.50

Lost in IKEA:
Swedish meatball halves, cranberry compote, gravy, crispy potato garnish. $20

Shroomami:
Roasted mixed mushrooms, maple soy glazed onion, fior di latte, chili crisp, miso garlic cream base, pickled shallot, sesame crust. (V) $21

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Dippin' Delights:
Cheesy jalapeño dip $2
Creamy garlic dip $2

SWEET TOOTH

Ginger Snap Jar:
Softened gingerbread cookies, chocolate mousse, spiced apple compote. $10

Pear Pressure:
Caramelized pear cheesecake, caramel sauce, whipped cream, fresh pear. $11

Pumpkin Pie Cannolis:
Whipped cream, caramel drizzle, icing sugar, candied pecans. $10

*PLUS APPLICABLE TAXES.
PARTIES OF 8+ ARE SUBJECT TO 18% AUTOMATIC GRATUITY

(V) VEGETARIAN