

SALADS

Beet Salad ^{GF} 12

Red & Gold Beets | Orange & Thyme Fennel Slaw
| Beet Crème Fraîche | Micro Watercress |
Gorgonzola | Pine Nuts

Superfood Salad ^V 15

Tamari Marinated Tofu | Rainbow Couscous | Kale |
Yuzu Vinaigrette | Cucumber | Carrots | Gem
Tomatoes | Red Cabbage | Avocado | Alfalfa
Sprouts

FLAT BREADS

Quattro Formaggi 16

Tomato Sauce | Applewood Smoked Cheddar | Fresh
Mozzarella | Parmesan | Locally Made Ricotta

Prosciutto Crudiola 18

Tomato Sauce | Bocconcini | Ricotta | Pesto |
Toasted Pine Nuts | Heirloom Tomatoes | Fresh
Sliced Prosciutto

Fiesta El Demonio 20

Chili Oil | Applewood Smoked Cheddar | Balsamic
Braised Short Rib | Sweet Sauce | Pickled Carrot |
Cilantro

The Calabrese 17

Tomato Sauce | Soppressata | Black Olives | Roasted
Red Pepper | Mozzarella | Honey Drizzle

JUST YOU

Short Rib Mac N' Cheese 16.5

Rosemary Mornay | Rigatoni | Balsamic Barbeque
Drizzle | Gem Tomatoes | Herb Crust

Wagyu Beef Burger 18

Brant Lake Wagyu | Tarragon Butter | Red Pepper
Relish | Dijon | Cilantro | Vine Ripe Tomato |
Sesame Bun | Double Smoked Bacon

BBQ Short Rib Poutine 12

Balsamic Braised Short Rib | BBQ Gravy | Sautéed
Leeks | Skinny Fries | Pickled Carrots | Sweet
Sauce | Green Onions | Juniper Pancetta

MEATBALLS

Apple Chicken Ball ^{GF} 13

Sweet Potato Purée | Portabella Mushroom
| Chili Strings | Sun-Dried Tomato Pistou

Beef Ball ^{GF} 14

Confit Garlic Mash | Broccolini |
Balsamic Bacon Jam | Micro Greens

Kimchi Pork Ball 11

Asian Glaze | Pickled Red Cabbage |
Togarashi Aioli | Crispy Wontons |
Cilantro

Chorizo Ball 14

Tomato Sauce | Rosemary Spaghetti | Micro
Greens | Parmesan | Olive Oil

Vegetarian Ball 10

Sweet Potato Chickpea Leek Croquette |
Rosemary Mornay | Heirloom Tomatoes | Pea
Shoots | Basil Pesto

Ball of the Month

Irish Ball (4 balls) 13

Corned Beef Pork Meat Ball | Loaded Mash
Potatoes | Guinness Cheese Sauce



BUCK A BALL

\$1 Per Ball Everyday
Starting At 10:00 P.M.
& After 4:00 P.M.
Wednesdays
(Sauce Only | Minimum
5/Order)

V - Vegan | GF - Gluten Friendly

 - Chef Recommended

SHAREABLES

Charcuterie Board 21

Chef's Choice of Meats & Cheeses | Pickled
Vegetables | House Mustards | Compote |
Crostini (Extra Crostini +\$3)

Baked Brie 17

Phyllo Wrapped Brie | Confit Garlic | Blueberry
Orange Compote | Crostini (Extra Crostini +\$3)

Grilled Octopus 18

Black Bean Purée | Roasted Poached Pear |
Chorizo Crumble | Lime Leaf Pearls

Hummus 12

Roasted Chickpeas | Cherry Tomato Fresca
| Tzatziki | Naan | Beet Powder (Extra Naan +\$3)

Truffle Wings ^{GF} 15

72-Hour Brine Wingettes | Maple Chili Sauce |
Chef's Secret Pepper Blend | Light White
Truffle Oil

Chorizo Sliders 12

Smoked Gouda | House Pickles | Arugula | Tomato
Sauce

Korean Tacos (3) 12

Korean Marinated Steak | Arugula | Pickled Red
Cabbage | Grilled Flour Tortillas | Sesame
Seeds | (Extra Taco +\$4)

Glazed Yuzu Sichuan 15

Peppercorn Wings ^{GF}

72-Hour Brine Wingettes | Yuzu Glaze | Sichuan
Peppercorn Blend

DESSERTS

Poached Pear 12

Coconut Snow | Red Wine Poached Pear | Nutella
Powder | Mascarpone Crème Fraîche | Fresh
Berries | Roasted Walnuts

Flan with Sponge Cake 10

Dulce De Leche | Brown Butter Sponge Cake | Chai
Flan Brulée | Spiced Wine Reduction | Coconut
Snow