

RAW & SEAFOOD BAR

OYSTERS IN THE HALF SHELL

west and east coast – *market price*

3 pieces minimum
all oysters accompanied by
lemon, fresh horseradish,
homemade sauces

TUNA TARTAR

ginger, jalapeno, white soy,
sourdough crisps
appetizer 16 | *main* 25

LOBSTER BISQUE [no cream]

brown butter roasted cauliflower,
lobster meat 14.5

SPRING HILL TROUT

cured and smoked trout, apples,
pickled onions, cucumber,
horseradish yoghurt “sauce” 13

GRILLED CALAMARI

tomatoes, anchovies, capers,
preserved lemon, brown butter 14

OLD FAVES GNOCCHI, RISOTTO, PASTA

POTATO GNOCCHI

hand-rolled, spicy sausage and
truffle sauce 23

WILD & TAME MUSHROOM RISOTTO

parmigiano, white truffle oil 21

EGG TAGLIETELLE

pulled veal ossobucco
braised in tomato sauce 22

SIMPLY PENNE

roasted san marzano tomato sauce,
or rosé sauce 15

CHEF’S HOMELAND

KAESE SPAETZLE [BAVARIAN MAC & CHEESE]

hand-shaved, gruyère cheese,
burnt onions 19

KNODLES TRENTINO [A TRIO OF BREAD DUMPLINGS]

beet, spinach, smoked bacon,
brown butter, parmesan 21

OVER CONVERSATION

CHARCUTERIE CORNER

charcuterie board with pickled vegetables, grainy and dijon mustard, grilled bread 17 | *with cheese* 24

All cured and smoked salamis are made from hormone free meat

DAILY SOUP

ask your server for today’s selection 8

ROASTED CAULIFLOWER

toasted almonds, chickpeas, romesco sauce 12

WARM OLIVES

marinated with chili, fennel seeds, citrus 6

TOSSED & TURNED

THE MIX

kale, quinoa, hemp hearts, blueberries,
black rice, carrots, zucchini, almonds,
mint, bell pepper dressing 14

THE BARN CAESAR

romaine, double-smoked bacon,
radicchio, garlic home-tossed croutons,
shaved reggiano, caesar vinaigrette 12

THE MEDITERRANEAN

cucumber, roasted peppers,
tomatoes, kalamata olives, feta,
red onions, basil-red wine vinaigrette 13

THE MARINATE

roasted & marinated beets, hazelnut,
upper canada goat cheese, pickled onions,
chive, dijon-red wine vinaigrette 13

LIVE IT UP

arugula, pear, apple, frisée,
gorgonzola, candied pecan,
double sherry vinaigrette 14

FLATBREAD ZONE

ROSEMARY FLATBREAD

sea salt, olive oil, garlic, parmesan 7

FUNGHI

arugula-porcini pesto, goat cheese,
grilled oyster mushrooms, maple syrup 17

MARGHERITA

tomato, fior de latte, basil,
sea salt, olive oil 14

PUGLIA

smoked bacon, fior de latte,
sundried tomato pesto, pinenuts 17

FLEMISH

pears, caramelized onions,
cambozola, almonds, dates 17

DIABOLO

tomato sauce, fiore de latte,
spicy salami 16

THE HIGHLAND

tomato sauce, rapini, garlic,
lamb sausage, smoked mozzarella 17

SUNDRIED TOMATO VEGGIE

tomato sauce, fior de latte,
roasted pepper, taggiasca olives,
grilled zucchini, marinated artichoke 16

MEAT & POTATOES

CRACKLING ROASTED CORNISH HEN

roasted root vegetables, candied apples,
smoked bacon, pan jus 25

MAPLE GLAZED MUSKOVY DUCK BREAST

brussel sprouts, butternut squash,
sweet potato, black current sauce 27

WIENER SCHNITZEL

breaded veal scallopini,
potato/chive/cucumber salad 23

THE OLD FIREHALL #24 BURGER

naturally raised beef, spicy sausage,
carmelized onions, gorgonzola,
french fries, slaw 19

THE BARN BURGER

naturally raised beef, sautéed crimini
mushrooms, maple smoked bacon,
gruyère cheese, french fries, slaw 19

VENISON STEW

braised in a red wine juniper sauce,
hand-shaved spaetzle, candied grapes 26

THE GRILL

GRILLED AUSTRALIAN LAMB CHOPS 30

BEEF TENDERLOIN 5 oz 28

NEW YORK STRIPLOIN 8 oz 27

CHOOSE YOUR SAUCE *chimichurri* | *peppercorn sauce* | smoked chipotle bbq sauce

SERVED WITH YUKON GOLD MASHED POTATO AND ROASTED ROOT VEGETABLES

A DAY AT THE SEA

BARCELONA FISH STEW

shrimps, scallops, mussels, clams,
white wine fennel tomato broth,
grilled bread, saffron aioli 32

SEA SCALLOPS

butternut squash, vegetable ragout,
spicy sausage, sultanas 28

GOOD OL’ FISH & CHIPS

nova scotia wild-caught haddock,
beer battered, hand-tossed frites,
tarter sauce, slaw 19

ROASTED ALASKAN BLACK COD

quinoa pilaf, shiitake, red peppers, rapini,
edamame, balsamic-soy glaze 29

GRILLED ATLANTIC SALMON

with lobster risotto, wild rice, spinach 28

SMALL TALK

CHARRED BRUSSEL SPROUTS

smoked bacon, shallots 8

HOMEMADE FRITES

truffle aioli 7

ROASTED ROOT VEGETABLES

almonds 8

MASHED POTATO

butter-whipped, fried shallots 7

BUTTER SAUTÉED SPAETZLE 7