

## 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

### GRILLED CALAMARI

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

### TUNA TARTAR

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

## 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**

### LOBSTER BISQUE [no cream]

brown butter roasted cauliflower, lobster meat **14.5**

### WARM OLIVES

marinated with chili, fennel seeds, citrus **6**

## FLATBREAD ZONE

### ROSEMARY FLATBREAD

sea salt, olive oil,  
garlic, parmesan **7**

### MARGHERITA

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

### SUNDRIED TOMATO VEGGIE

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

### FLEMISH

pears, caramelized onions,  
cambozola, almonds, dates **17**

### FUNGHI

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

### PUGLIA

smoked bacon, fior de latte,  
sundried tomato pesto,  
pinenuts, grilled zucchini **17**

### DIABOLO

tomato sauce, fior de latte,  
spicy salami **16**

### THE HIGHLAND

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

## OLD FAVES Gnocchi, Risotto, Pasta

### POTATO GNOCCHI

hand-rolled, spicy sausage  
and truffle sauce **19**

### SIMPLY PENNE

roasted san marzano  
tomato sauce, or rosé sauce **14**

### WILD & TAME MUSHROOM RISOTTO

parmigiano, white truffle oil **17**

### EGG TAGLIETELLE

pulled veal ossobucco  
braised in tomato sauce **17**

### CHEF'S HOMELAND

#### KAESE SPAETZLE [BAVARIAN MAC & CHEESE]

hand-shaved, gruyère cheese, burnt onions **16**

## TOSSED & TURNED

ADD *pulled chicken* **5** | *salmon* **7** | *lamb chops* **9** | *shrimp* **8**

### THE MIX

kale, quinoa, hemp hearts,  
blueberries, black rice, carrots,  
zucchini, almonds, mint,  
bell pepper dressing **12**

### THE BARN CAESAR

romaine, double-smoked bacon,  
radicchio, shaved reggiano,  
home-tossed garlic croutons,  
caesar vinaigrette **10**

### THE MARINATE

roasted & marinated beets,  
upper-canada goat cheese,  
hazelnut, pickled onions, chive,  
dijon-red wine vinaigrette **11**

### THE MEDITERRANEAN

cucumber, roasted peppers,  
kalamata olives, feta,  
tomatoes, red onions,  
basil-red wine vinaigrette **12**

### LIVE IT UP

arugula, candied pecan, apple,  
frisée, gorgonzola, pear,  
double sherry vinaigrette **12**

### THE SIMPLE

artisanal greens,  
shallot vinaigrette **8**

## THE PANINI

ADD *salad, soup, or fries* | **3.5**

### VEAL SCHNITZEL

pan-seared veal scallopini,  
remoulade mayo,  
provolone, lettuce

### THE GRILLED VEGETABLE

grilled zucchini, roasted peppers,  
arugula, caramelized onions, feta  
basil-sundried tomato pesto

### CAJUN CHICKEN

pulled chicken, avocado,  
tomato, apple smoke  
chipotle aioli

### BLACKENED HADDOCK

lettuce, red onion,  
tomato, lemon mayo

all sandwiches **10**

### SOPPRESSATA

spicy salami, roasted peppers,  
arugula, provolone, olive, oil

## MEAT & POTATOES

### CRACKLING ROASTED CORNISH HEN

roasted root vegetables,  
candied apples, smoked bacon,  
pan jus **21**

### THE OLD FIREHALL #24 BURGER

naturally raised beef,  
spicy sausage, gorgonzola,  
carmelized onions,  
french fries, slaw **16**

### STEAK & FRITES

grilled new york strip steak  
with frites **25**

### THE BARN BURGER

naturally raised beef,  
sautéed crimini mushrooms,  
maple-smoked bacon,  
gruyère cheese,  
french fries, slaw **16**

### WIENER SCHNITZEL

breaded veal scallopini  
potato/chive/cucumber salad **18**

## A DAY AT THE SEA

### BARCELONA FISH STEW

shrimps, scallops, mussels, clams, white wine fennel tomato broth,  
grilled bread, saffron aioli **23**

### GOOD OL' FISH & CHIPS

novæ scotiæ wild-caught haddock, beer battered, hand-tossed frites,  
tarter sauce, slaw **16**

### ROASTED ALASKAN BLACK COD

quinoa pilaf, shiitake, red peppers, rapini, edamame,  
balsamic-soy glaze **26**

## SMALL TALK

### CHARRED BRUSSEL SPROUTS

smoked bacon, shallots **7**

### HOMEMADE FRITES

truffle aioli **7**

### ROASTED ROOT VEGETABLES

almonds **7**

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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



## CHEESE

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### **MIRANDA**

Quebec

unpasteurized cow's milk, sharp  
spicy, salty, sour  
aged 12 months

### **NIAGARA GOLD**

Ontario

rock salt washed, semi-soft, nutty, earthy, buttery

### **LE PLEIN LUNE**

Quebec

soft, bloomy rind, light acidity, buttery, neutral

### **ONTARIO STILTON**

Ontario

sharp, salty, piquant, English style

### **LANKAASTER**

Ontario

hard texture, sweet aroma, nutty, rich flavour

### **CAMBOZOLA**

Allgäu, Bavaria

soft blue, creamy, sharp, savoury, nutty, sweet

1 oz **6**

- all cheeses are served with fruit chutney, grilled bread -



## COMFORT SPOT

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### DROPPED LEMON TART

toasted marshmallow, flaky crust

9

### MANGO AND PASSION FRUIT PANNACOTTA

pistachio granola

9

### MILK CHOCOLATE CHEESECAKE

wild blueberries and chocolate ganache

10

### WARM BAKED APPLE STRUDEL

walnuts and tahitian vanilla sauce

10

### CHOCOLATE BROWNIE BITES

rasberry and white chocolate ganache

9

### FRESH BERRIES

9

### CHOCOLATE CHIP COOKIE AND MILK

7

### SORBET AND GELATO

5.5 / scoop