



LUNCH

Black Kale & Arugula Salad ~12
sheep's milk feta, french radishes, rhubarb,
savoury granola

Slow Roasted Pork Sandwich ~16
sweet & sour onion jam, piri-iri sauce,
crunchy mustard

The Daily Sandwich ~16
fries or house salad

Grilled Caesar Salad ~14
crispy pork belly, baby gem, croutons,
roasted garlic dressing

Spring Risotto ~16
sweet peas, fresh ricotta,
spring sprouts

Seasonal Soup ~8
freshly prepared

Cast Iron Brick Chicken ~23
ancient grain salad, grilled ontario asparagus,
green garlic tahini

Grilled Ontario Bavette Steak ~27
tobacco onions, tomato confit, smoked new potato,
wild garlic aioli

The Burger & Fries ~19
hand chopped steak, aged cheddar,
house cured bacon

PEI Mussels & Fries ~19
smoky romesco broth, white wine,
chorizo

Homemade Pasta with Wild Leeks ~22
smoked ham, fiddleheads, duck egg,
aged goat's cheese, ontario espelette

Sprouted Green Lentil Chili ~19
grilled sourdough,
goat cheese & fresh coriander

The Wickson's Lasagne ~19
bolognese sauce, bechamel, young green
salad

THE SWEET STUFF

Flourless Chocolate Cake ~8
sponge toffee, dulce de leche, crème fraiche

A Tub Of Our House Ice Cream ~3.5
a changing selection

Whipped Cheesecake ~8
poached rhubarb, red fruit, almond brittle

Carrot & Ginger Sponge ~8
pink peppercorn & fennel cream cheese icing,
brown butter crisp

Open Seven Days a Week
for Lunch, Dinner, Weekend Brunch

Late Night Kitchen
Friday & Saturday



Room Service Available
to all Residents of 5 St. Joseph

Private Bookings Accepted
Please Speak with our Management