



## DINNER

### BAR SNACKS

**Caramel-Peanut Popcorn** ~5

**Soft Buttered Pretzels**  
With Cider Fondue ~6

**Togarashi Potato Chips** ~6

**Vindaloo Prawn Dumplings** ~8

**Sunomono Marinated Vegetables** ~6

**Fries & House Ketchup** ~6

**Smoked Salmon Rillettes** ~9

**Kitchen's Whim Flatbread** ~9

**Berbere Spiced Lamb Kebabs** ~12

**Jet Fresh Oyster** ~3ea  
Wild Ramp Mignonette

**Hot Oyster** ~4ea  
Changes Daily

**Cheese** ~8ea  
Please Ask For Today's Cheeses

### BAR PLATES

**Hand Chopped Burger** ~19  
With Fries & House Ketchup

**Cider Steamed PEI Mussels** ~21  
With Fries & Mayonnaise

**Spaghetti Carbonara** ~19  
With Bacon or House Smoked Salmon

**Ham Hock & Rabbit Melt** ~16  
With La Sauvagine, Sauerkraut & Pickles

**Kitchen Plate** ~21  
Our Selection of Kitchen Bites

### APPETIZERS

**Vadouvan Spiced Squash Bisque**  
With Sour Dough Bread ~8

**Zucchini-Chevre Salad**  
With Pine Nuts & Burnt Lemon Vinaigrette ~12

**London Cured Salmon & Beetroot Tapenade Slice**  
With Basil Crème Fraîche ~11

**Spiced Kale & Roast Almond Salad**  
With Sweet Dates & Manchego ~14

**Late Summer Bean & Queso Fresco Risotto**  
With Hazelnut Gremolata ~14

### ENTREES

**Thunder Oak Chicken & Fondant Roots**  
With Whole Mustard Dressing ~24

**Grilled Atlantic Salmon & Caviar**  
With Leeks & Smoked Potatoes ~27

**Cider Glazed Pork Cheek & Aleppo Dumplings**  
With Corn Cream ~23

**Corn Roast Pickerel & Watercress Pistou**  
With Late Summer Tomatoes ~27

**9 Hour Shoulder of Canadian Lamb**  
With White Beans ~28

**8oz Flatiron of Beef**  
Dressed Daily ~29

**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

