



DINNER

BAR SNACKS

Spiced Bar Nuts ~5

Soft Buttered Pretzels
With Cider Fondue ~6

Togarashi Potato Chips ~6

White Bean & Baked Halloumi Dip ~9

Bayonne Ham & Celeriac Remoulade ~9

Fries & House Ketchup ~6

Smoked White Fish Rillettes ~10

Kitchen's Whim Flatbread ~10

Patatas Bravas ~7

Jet Fresh Oyster 1/2 Dozen ~19
Seasonal Mignonette

Charcuterie Plate ~21
Our Selection of Cured Meats & Cheese

Cheese ~8ea
Please Ask For Today's Cheeses

BAR PLATES

Hand Chopped Burger ~20
With Fries & House Ketchup

Cider Steamed PEI Mussels ~22
With Fries & Mayonnaise

Lentil Chilli ~19
With Wild Rice (V)

Daily Sandwich ~ 17

APPETIZERS

Vadouvan Spiced Squash Bisque
With Sour Dough Bread ~9

Rabbit & Roast Plum Toast
With Rocket & Mulled Port Reduction ~12

Roast Pear & Winter Heirloom Root Salad
With Hazelnut-Savory Vinaigrette ~13

Spiced Kale & Roast Almond Salad
With Dates & Manchego ~15

Risotto of Cep & Tarragon
With Shaved Bayonne Ham & Truffle Oil ~12 / ~24

ENTREES

Thunder Oak Brick Chicken
With Kale & Fondant Heirloom Carrots ~25

Cider-Cheddar Baked Smoked Haddock
With Yellow Potato & Winter Root Galette ~28

Pale Ale Braised Shank of Lamb
With Cheddar & Rosemary Mashed Potatoes ~29

48hr. Brined Pork Loin & Cider-Sage Mustard Cream
With Roast Fingerlings & Brussel Sprouts ~25

Roast Ontario Pheasant & Apricots
With Roast Chestnut-Savory Bread Pudding ~ 27

Flatiron of Canadian Beef & Green Beans
With Confit of Shallots, Horseradish & Roast Duck Fat Potatoes ~29

Roast Duck Leg & Blackcurrants
With Cauliflower & Cracked Black Pepper Dumplings ~ 25

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

