



## Snacks

Spiced Bar Nuts ~4

Fries & House Ketchup ~7

Marinated Olives ~6

Smoked Haddock Arancini ~11  
*With Curried Aioli*

Taro Chips ~6 (V)  
*With Rosemary Smoked Salt*

½ Dozen Jet Fresh Oysters ~19  
*IPA Mignonette*

Grilled Ontario Lamb Kofta ~12  
*With Sunflower Romesco*

Aged Cheddar & Ale Fondue ~14 (V)  
*With House Made Pretzel*

Albacore Tuna Toast ~14  
*With Cheddar & Heirloom Tomatoes*

Cider-Fennel PEI Mussels ~21  
*With Fries & Mayonnaise*

Charcuterie Board ~29  
*A Rotating Selection*

Quick Lunch ~22  
*11:30-3 Monday-Friday*

Daily Soup  
&

Ancient Grain Risotto  
or

Daily Prepared Sandwich  
or

Lamb Kofta & Kale

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

Late Night Kitchen  
Friday & Saturday

## Smaller Plates

Raw Kale Caesar ~14 (V)  
*With Smoked Mushrooms & Cashew Dressing*

IPA Fried Calamari ~12  
*With Basil-Garlic Aioli & Fresh Lemon*

Sticky Maple-Soy Beef Bites ~15  
*Savoy Slaw & Matchstick Crisps*

Burrata, Pea & Asparagus Salad ~15 (V)  
*With Preserved Lemon & Grilled Sourdough*

Cauliflower & Ancient Grain Risotto ~11 / 23 (V)  
*With Summer Vegetables & Walnuts*

## Larger Plates

Haddock & Chips ~20  
*With House Tartar Sauce*

Manchego Crusted Chicken ~23  
*With Corn Fritters & Chipotle Spiced Salsa*

Smoked Arctic Char & Horseradish ~24  
*With Watercress, Zucchini & Radishes*

Grilled 8oz Veal Striploin ~29  
*With Garlic-Thyme Roast Potatoes & Fine Beans*

Cavatelli & Mushrooms ~23 (V)  
*With Peas, Asparagus & Fine Herbs*

Hand Chopped Burger ~20  
*With Fries & House Ketchup  
(Meat Free Patty Available)*

Room Service Available  
to all Residents of 5 St. Joseph  
Private Bookings Accepted  
Please Speak with our Management

