

## BREAKFAST

### Full Breakfast - 30

2 eggs any style, homefries, choice of side, toast, fruit & berries, juice and choice of coffee or tea

### 2 Eggs Any Style - 19

homefries and choice of toast

### Classic or Egg White Omelette - 27

OPTIONS:

caramelized onions, cheddar cheese, roasted peppers, spinach, goat cheese, ham, tomatoes and mushrooms

### Eggs Benedict - 26

artisan ham, brioche and hollandaise

### Buttermilk Pancakes - 21

stewed blueberries, whipped cheesecake and graham crumble

### Bagel & Lox - 25

cream cheese, pickled onion, capers, tomato and cucumber

### Avocado Toast - 18

grilled multigrain loaf, smashed avocado, blistered heirloom cherry tomatoes, fresh ricotta, chilli and olive oil

## LIGHT BREAKFAST

### Yogurt Parfait - 14

Greek yogurt, house made granola and berries

### Oatmeal with Honey - 10

### House Made Granola - 11

### Dry Cereal - 10

## BAKERY

### Croissant (plain) - 6

### Pain au Chocolat - 6

### Blueberry Scone - 6

### Continental Breakfast - 26

croissant, pain au chocolat, scone, fruit & berries, juice and choice of coffee or tea

## SIDES

### Smoked Bacon - 8

### Turkey Bacon - 9

### Turkey Breakfast Sausage - 9

### Avocado - 8

### Smoked Ham - 8

### Sliced Tomato - 7

### Seasonal Fruit and Berries - 15

# BREAKFAST



**CHEF/OWNER**  
Mark McEwan

**EXECUTIVE CHEF**  
Darby Piquette

**CHEF DE CUISINE**  
Richard Hakim

**EXECUTIVE SOUS CHEF**  
Christopher Kwok

**MANAGER**  
Jennifer Belanger

SUMMER 2020

**SERVED FROM**  
6:30 AM - 11:30 AM

### Green Teas

#### Jasmine Mist

China green tea leaves scented with aromatic jasmine flowers

#### Tropical Green

Japanese "Sencha" blended with pineapple, papaya and a hint of citrus

#### Marrakesh Mint

South African green rooibos blended with a medley of mint

### Oolong Tea

#### Oolong Crème

High mountain Chinese oolong tea with a smooth, butter-like profile

### Black Teas

#### Signature Black

A blend of single estate Indian black teas from Darjeeling & Assam

#### Earl Grey Classic

Black tea blended with a robust portion of oil of Italian bergamot

#### Masala Chai Classic

Black tea blended with an authentic mix of Indian spices

### White Tea

#### Perfectly Pear

Bai Mu Dan white tea blended with notes of Asian pear

### Herbal Teas

#### Rouge Provence

South African red rooibos blended with French florals

#### Citron Calm

A calming blend chamomile flowers, Indian lemongrass and citrus

Teas - \$7.50 each

### Coffee

Coffee	4.75
Cappuccino	7.00
Americano	6.50
Latte	7.75
Espresso	5.25
Double Espresso	6.50

### Protein Shakes and Juices

#### Isobolic Protein Shake

Raspberry	10.50
Chocolate	10.50
Vanilla	10.50
Orange juice	7.50
Grapefruit	7.50
Juice of the day	8.50
Fresh fruit smoothie	10.50

## APPETIZERS

### Focaccia - 6

whipped butter and olive tapenade

### Lobster Spoons - 39

Nova Scotia lobster tail and vermouth butter

### Korean Chicken Tacos - 18

gochujang, napa slaw, sesame ginger aioli and avocado

### Caesar Salad - 18

double smoked bacon, garlic croutons and Reggiano

### Insalata Verde - 18

variegated greens, Pecorino Romano and sherry vinaigrette

### Chicken Noodle - 16

roast chicken, mirepoix, parsley and noodles

## RAW BAR

### Scallop Crudo - MP

Champagne vinaigrette, citrus, fennel, chili and crisp potato

### Yellowfin Tuna Sashimi - 29

sesame, ponzu, jalapeno and cilantro

### Steak Tartare - 29

quail egg, herb salad and crostini

### Caviar - MP

creme fraiche, egg yolk, chive and mini potato latkes

### Oysters 1/2 dozen - 30

mignonette and horseradish cocktail sauce

## FISH

### Black Cod - MP

miso, choy sum, crispy wonton and citrus butter sauce

### Branzino - 46

grilled baby gem, summer vegetable ragu and salsa verde

### Arctic Char - 39

quinoa, spiced almonds, roasted grapes and apple salad

## MEAT/POULTRY

### ONE Cobb Salad - 32

chicken breast, egg, bacon, blue cheese, croutons, tomato, avocado, sherry vinaigrette and creamy garlic dressing

### Veal Parmesan - 46

San Marzano tomato, mozzarella and basil

### Roasted Duck Breast - 54

coriander crust, duck confit & sweet potato hash, apple-Riesling puree and natural jus

### Braised Beef Shortrib - 56

whipped carrot, glazed pearl onions, baby spinach and natural jus

## PASTA

### Spaghetti Carbonara - 29

guanciale, Pecorino Romano and egg yolk

### Garganelli - 32

veal ricotta meatballs, marinara and Reggiano

## SANDWICHES

### BBQ Beef Burger - 30

8oz U.S.D.A. Prime patty, jalapeno havarti, hickory smoked BBQ sauce, lolla rossa, tomato and buttermilk fried onions

### Tuna Melt - 26

yellowfin tuna salad, tomato, cheddar and frisee

### Jerk Chicken Sandwich - 26

coleslaw, avocado and plantain

## STEAKS/CHOPS

All steaks are served with house herb & garlic rub and roasted bone marrow

### 10oz Beef Tenderloin Alberta Angus - 88

### 12oz NY Striploin U.S.D.A. Prime - 75

### 38oz Tomahawk P.E.I. grass fed - 185

### Lamb Chops Australia - 78

## SAUCES - 7

Peppercorn Sauce / BBQ Sauce / Salsa Verde

## VEGETARIAN

### Summer Risotto - 32

King Oyster mushrooms, summer vegetables and aged balsamic

### Eggplant Arrabbiata - 29

fresh mozzarella, San Marzano tomato and Calabrian chili

### Cauliflower Steak - 29

harissa marinade, hummus, quinoa tabbouleh and grapes

## SIDES

### Classic Pomme Puree - 14

whipped butter and chives

### Roasted Broccoli - 16

tahini dressing, lemon and sunflower seeds

### Baby Button Mushrooms - 15

sherry reduction and thyme

### Ontario Asparagus - 18

heirloom tomato, balsamic and burrata

### Frites - 13

citrus garlic aioli

### Truffle Frites - 17

parmesan and truffle aioli

### Crisp Onion Rings - 14

tempura and Sriracha aioli

Applicable taxes and a 17% gratuity will automatically be charged and a delivery charge of \$5.00.

Child friendly items available upon request.  
Prices and items are subject to change.



**CHEF/OWNER**  
Mark McEwan

**EXECUTIVE CHEF**  
Darby Piquette

**CHEF DE CUISINE**  
Richard Hakim

**EXECUTIVE SOUS CHEF**  
Christopher Kwok

**MANAGER**  
Jennifer Belanger

**SERVED FROM**  
11:30AM

# DESSERTS

## DESSERTS

### NY Style Cheesecake

Ontario strawberry compote, honey graham cracker crumble  
and rhubarb sorbet

15

### Dark Chocolate Mousse

whipped white chocolate ganache, brownie,  
meringues and cocoa nib tuile

15

### Boston Cream Doughnuts

dark chocolate glaze, vanilla pastry cream  
and honeycomb

15

### Warm Cookies

assorted house made cookies

9

### Fresh Fruit & Sorbet

15

#### Sorbet

Passionfruit  
Coconut

#### Ice Cream

Pecan Praline  
Chocolate

4 per scoop

## CHEESE

### Buffalo Bliss

pasteurized buffalo milk - soft  
Woodstock, Ontario

### Highland Blue

raw ewe's milk - semi-firm  
Mississippi Station, Ontario

### Handeck

pasteurized cow's milk - hard  
Woodstock, Ontario

Full Selection - 21  
Single Selection - 8

## COFFEE

### Coffee

4.75

### Cappuccino

7.00

### Americano

6.50

### Latte

7.75

### Espresso

5.25

### Double Espresso

6.50



**CHEF/OWNER**  
Mark McEwan

**EXECUTIVE CHEF**  
Darby Piquette

**PASTRY CHEF**  
Amy Tenn-Yuk

**MANAGER**  
Jennifer Belanger

SUMMER 2020

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## Herbal Teas

### Rouge Provence

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### Citron Calm

A calming blend chamomile flowers, Indian lemongrass and citrus

Teas - \$7.50 each

## Dessert Wines 2 oz.

Susana Balbo 'Late Harvest' Torrontes 2010, Mendoza	12
Henry of Pelham Vidal Late Harvest 2016, Niagara	15
Easton Zinfandel 'Late Harvest Obscura' 2009, Fiddletown	16
Castelnau de Sodairaut 2010, Sauternes	18

## Port and Fortified 2 oz.

Taylor Fladgate 10yr Tawny, Portugal	13
Belem's 10yr Bual, Madeira	13
Buller Fine Old Tokay n.v, Rutherglen	15
Yalumba Museum Muscat n.v, Barossa	15
Belem's 15yr Malmsey, Madeira	17
Taylor Fladgate 20yr Tawny, Portugal	25

## Grappa and Digestifs 2 oz.

Nonino Monovitigni Single Grapes	15
Nonino Amaro	15
Sarpa di Poli Merlot e Cabernet	18

**Focaccia - 6**  
whipped butter and olive tapenade

**Yellowfin Tuna Sashimi - 29**  
sesame, ponzu, jalapeno and cilantro

**Lobster Spoons - 39**  
Nova Scotia lobster tail and vermouth butter

**Korean Chicken Tacos - 18**  
gochujang, napa slaw, sesame ginger aioli  
and avocado

**Chicken Noodle - 16**  
roast chicken, mirepoix, parsley and noodles

**Frites - 13**  
citrus garlic aioli

**Truffle Frites - 17**  
parmesan and truffle aioli

**ONE Cobb Salad - 32**  
chicken breast, egg, bacon, blue cheese, croutons, tomato,  
avocado, sherry vinaigrette and creamy garlic dressing

**BBQ Beef Burger - 30**  
8oz U.S.D.A. Prime patty, jalapeno havarti, hickory smoked BBQ  
sauce, lolla rossa, tomato and buttermilk fried onions

**Tuna Melt - 26**  
yellowfin tuna salad, tomato, cheddar and frisee

**Warm Cookies**  
assorted house made cookies

9

**Cheese Selection with Accompaniments**  
Full Selection - 21

LATE NIGHT



**CHEF/OWNER**  
Mark McEwan

**EXECUTIVE CHEF**  
Darby Piquette

**CHEF DE CUISINE**  
Richard Hakim

**EXECUTIVE SOUS CHEF**  
Christopher Kwok

**MANAGER**  
Jennifer Belanger

SUMMER 2020

## Cocktails

### Havana Nights - 2.5oz

Havana Club 3yr Rum, lime, mint, strawberries, soda  
19

### Patio Reunion - 2oz

Absolut Vodka, pineapple, coconut, lime, ginger beer  
20

### Jalapeno Margarita - 1.5oz

Altos Plata Tequila, Cointreau, lime juice, jalapeno  
18

### Blackbird Fly - 3oz

Prosecco, Chambord, blackberry, lime  
19

## Mocktails

### Hazelnut Mocha Iced Coffee

8

### Bala Ontario Mule

cranberry juice, ginger beer, lime juice  
9

### Pomegranate Açai Iced Tea

9

## Bottled beer

Bud Light	9.50
Budweiser	9.50
Guinness Draft	9.50
Heineken	9.50
Stella Artois	9.50
Peroni	9.50
Corona	9.50
Ace Hill Pilsner	10.50
Samuel Adam's	9.50
Beck's Non Alcoholic	5.25
Strongbow Cider	10.50

## On Tap - 20 oz

Mill St. Organic Lager	10.50
Mill St. Tankhouse Ale	10.50
Goose Island IPA	10.50
Rolling Rock	10.50
Beau's Lug Tread Ale	10.50
Alexander Keith's IPA	10.50

## Sparkling by the glass - 6 oz.

Serenissima nv Prosecco	14
Cave Spring 'Dolomite' nv Niagara	14
Perrier Jouet nv Champagne	38
Tarlant Brut Reserve nv Rose Champagne	44

## White Wine by the glass - 6 oz.

Pinot Grigio, Il Cavaliere di Bertiole 2018 Friuli-Venezia	13
Chardonnay, Vineland Estates 'ONE' 2017 Niagara	13
Sauvignon Blanc, Stoneleigh 2018 Marlborough	15
Chardonnay, Hanging Vines 2017 Lodi	16
Riesling, J.P. Mertes 2018 Germany	16
Gruner Veltliner, Domane Wachau 2018 Austria	16
Sauvignon Blanc, Alain Gueneau 'Le Guiberte' 2018 Sancerre	26
Chardonnay, Ramey 2016 Russian River	42

## Rose Wine by the glass - 6 oz.

Syrah/Mourvedre, J.L. Columbo 'Cape Bleue' 2018	17
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## Red Wine by the glass - 6 oz.

Malbec, Andeluna '1300' 2018 Mendoza	16
Cabernet Sauvignon, Vineland Estates 'ONE Red' 2016 Niagara	16
Sangiovese, Borgo Scopeto Chianti Classico 2016 Tuscany	16
Cabernet Sauvignon, Castle Rock 2016 Paso Robles	18
Pinot Noir, Block Nine 'Caidens Vineyard' 2018 California	20
Merlot, Chateau du Val D'Or Merlot 2014 St. Emilion	26
Cabernet Sauvignon, 75 Wine Company 'The Sum' 2017 California	38
Brunello di Montalcino, Collemattoni 2013 Tuscany	52

LIQUOR

## APPETIZERS

### Focaccia - 6

whipped butter and olive tapenade

### Lobster Spoons - 39

Nova Scotia lobster tail and vermouth butter

### Korean Chicken Tacos - 18

gochujang, napa slaw, sesame ginger aioli  
and avocado

### Caesar Salad - 18

double smoked bacon, garlic croutons  
and Reggiano

### Insalata Verde - 18

variegated greens, Pecorino Romano  
and sherry vinaigrette

### Chicken Noodle - 16

roast chicken, mirepoix, parsley and noodles

## RAW BAR

### Scallop Crudo - MP

Champagne vinaigrette, citrus, fennel,  
chili and crisp potato

### Yellowfin Tuna Sashimi - 29

sesame, ponzu, jalapeno and cilantro

### Steak Tartare - 29

quail egg, herb salad and crostini

### Caviar - MP

creme fraiche, egg yolk, chive and mini potato latkes

### Oysters 1/2 dozen - 30

mignonette and horseradish cocktail sauce

## BRUNCH

### Classic or Egg White Omelette - 27

OPTIONS:

caramelized onions, cheddar cheese, roasted peppers, spinach,  
goat cheese, ham, tomatoes and mushrooms

### 2 Eggs Any Style - 19

homefries and choice of toast

### Eggs Benedict - 26

artisan ham, brioche and hollandaise

### Duck Confit Hash - 32

poached eggs, sweet potato, caramelized onion,  
grilled baguette and hot mustard hollandaise

### Buttermilk Pancakes - 21

stewed blueberries, whipped cheesecake  
and graham crumble

### Bagel & Lox - 25

cream cheese, pickled onion, capers, tomato and cucumber

### Avocado Toast - 18

grilled multigrain loaf, smashed avocado, blistered heirloom  
cherry tomatoes, fresh ricotta, chili and olive oil

### Yogurt Parfait - 14

Greek yogurt, house made granola and berries

### Bakery - 6 per piece

croissant

pain au chocolat

blueberry scone

### Sliced Tomato - 7

### Fruit & Berries - 15

### Avocado - 8

### Smoked Bacon - 8

### Turkey Bacon - 9

### Turkey Breakfast Sausage - 9

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be charged and a delivery charge of \$5.00.  
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## LUNCH

### ONE Cobb Salad - 32

chicken breast, egg, bacon, blue cheese,  
croutons, tomato, avocado, sherry vinaigrette  
and creamy garlic dressing

### Arctic Char - 39

quinoa, spiced almonds, roasted grapes and apple salad

### Veal Parmesan - 46

San Marzano tomato, mozzarella and basil

### Garganelli - 32

turkey & ricotta meatballs, marinara and reggiano

### Spaghetti Carbonara - 29

guanciale, Pecorino Romano and egg yolk

### Cauliflower Steak - 29

harissa marinade, hummus, quinoa tabbouleh and grapes

### Crisp Frites - 13

citrus garlic aioli

### Truffle Frites - 17

parmesan and truffle aioli

### Side Salad - 8

## SANDWICHES

### BBQ Beef Burger - 30

8oz U.S.D.A. Prime patty, jalapeno harti,  
hickory smoked BBQ sauce, lolla rossa, tomato  
and buttermilk fried onions

### Tuna Melt - 26

yellowfin tuna salad, tomato, cheddar and frisee

### Jerk Chicken Sandwich - 26

coleslaw, avocado and plantain

# BRUNCH



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Richard Hakim

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Christopher Kwok

**MANAGER**  
Jennifer Belanger

**SERVED FROM**  
10:30 AM - 4:00 PM  
**SATURDAY, SUNDAY &  
HOLIDAYS**



### Cocktails

#### Havana Nights - 2.5oz

Havana Club 3yr Rum, lime, mint, strawberries, soda  
19

#### Patio Reunion - 2oz

Absolut Vodka, pineapple, coconut, lime, ginger beer  
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#### Jalapeno Margarita - 1.5oz

Altos Plata Tequila, Cointreau, lime juice, jalapeno  
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#### Blackbird Fly - 3oz

Prosecco, Chambord, blackberry, lime  
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### Mocktails

#### Hazelnut Mocha Iced Coffee

8

#### Bala Ontario Mule

cranberry juice, ginger beer, lime juice  
9

#### Pomegranate Açai Iced Tea

9

### Scotch - 1.5 oz

Lagavulin 16 yr	32.00
Oban 14 yr	31.00
Highland Park 12 yr	23.00
Highland Park 18 yr	53.00
Macallan Gold	21.00
Johnnie Walker Blue	74.00

### Bourbon - 1.5 oz

Blanton's Bourbon	18.00
Knob Creek	15.00
Woodford Reserve	16.00

### Cognac - 1.5 oz

Martell VS	19.00
Martell VSOP	29.00
Hennessy VS	19.00
Hennessy XO	53.00
Remy Martin VSOP	30.00
Remy Martin XO	53.00
Louis XIII	425.00

### Tequila - 1.5 oz

Don Julio Blanco	18.00
Don Julio Reposado	23.00
Don Julio 1942	40.00
Casamigos Blanco	16.00
Casamigos Reposado	20.00
Casamigos Anejo	25.00
Clase Azul Reposado	50.00

A complete list of our spirits is also available upon request.

### Beer & Cider

Bud Light	9.50	Mill St. Organic Lager	10.50
Budweiser	9.50	Mill St. Tankhouse Ale	10.50
Corona	9.50	Rolling Rock	10.50
Stella Artois	9.50	Goose Island IPA	10.50
Heineken	9.50	Beau's Lug Tread Ale	10.50
Peroni	9.50	Alexander Keith's IPA	10.50
Ace Hill Pilsner	10.50		
Guinness Draft	9.50		
Samuel Adam's	9.50		
Beck's Non Alcoholic	5.25		
Strongbow Cider	10.50		

### On Tap - 20 oz

### Feature Drink

#### Pimm's Cup – 2 oz

Pimm's No 1, cucumber, strawberries, orange,  
mint, ginger ale

16

### Sparkling by the glass - 6 oz.

Serenissima nv Prosecco	14
Cave Spring 'Dolomite' nv Niagara	14
Perrier Jouet nv Champagne	38
Tarlant Brut Reserve nv Rose Champagne	44

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2016 Niagara	16
Sangiovese, Borgo Scopeto Chianti Classico	
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Cabernet Sauvignon, Castle Rock 2016 Paso Robles	18
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2018 California	20
Merlot, Chateau du Val D'Or Merlot 2014 St. Emilion	26
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