

Toronto House sample menu



Smalls

- Red beet hummus, hemp seeds, crudite \$13
- TFC cauliflower, hot sauce (plant based) \$17
- Ricotta on toast, rhubarb jam, chili, mint \$18
- Guacamole, taro chips \$18
- TFC chicken, hot sauce \$19
- Salmon crudo, cucumber, chili, ginger, soy \$20

Appetizers

- Smoked sweet potato, chili, red onion, cilantro, vinaigrette \$18
- Meatballs, beef, lamb, tomato sauce, parmesan \$19
- Fried maitake, ginger, scallion, sambal \$22
- Calamari fritti, chili, lemon, aioli \$24
- Argentinian shrimp, green curry, avocado, cilantro \$28
- Beef tartare, tenderloin, horseradish \$30

Sandwiches and salads

- Coconut carrot soup, lemongrass, chili, cilantro, pepitas \$14
- Butter lettuce, avocado, vinaigrette \$17
- Gem salad, clementine, hemp seeds, chili \$21
- Caesar salad, bacon, egg, anchovies, croutons \$24
- Dirty burger, cheddar, mustard, lettuce, tomato, pickle, fries \$24
- Dirty vegan burger, vegan cheddar, mustard, lettuce, tomato, pickle, sweet fries \$25
- Ahi tuna poke, avocado, cucumber, chili, brown rice \$27
- Burrata, tomato jam, basil, balsamic \$28
- Summer salad, edamame, feta, corn (choice of: chicken, tofu, avocado, salmon) \$29

Mains

- Mac and cheese, scarmorza, parmesan, cheddar \$21
- Ancient grains, farro, quinoa, romesco, cucumber \$24
- Cauliflower, scallion, tofu puree \$26
- Rapini cavatelli, anchovies, grana padano \$28
- Chilled soba noodles, avocado, tofu, taro, edamame, kimchi \$28
- Salmon, spinach, aioli \$34
- Seabass, olives, fennel, caper, parsley, lemon \$36
- Octopus, caponata, basil, gremolata \$42
- Club steak/filet mignon, fries, bearnaise \$40/\$52

Brick oven pizzas

- Mozzarella, tomato, oregano \$20
- Caponata, leccino olives, capers, eggplant, peppers \$22
- Kale and ricotta, chili, garlic, lemon \$24
- Spicy salami, mozzarella, mushroom \$24
- Zucchini - cauliflower crema, chili, basil \$26
- Funghi, maitake, taleggio, panna \$28

Sides

- Fries, ketchup \$9
- Mixed green leaves, lemon vinaigrette \$9
- Sweet potato fries, ketchup \$12
- Shishito peppers, miso, chili \$15

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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Sparkling and champagne

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| Prosecco, Fiol, Italy, NV | \$16 | \$60 |
| Champagne, Moët & Chandon Brut, France, NV | \$35 | \$175 |
| Champagne Veuve Cliquot Brut, France, NV | | \$200 |
| Champagne Veuve Cliquot Rosé, France, NV | | \$225 |

Rosé

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| Chardonnay, Punctum '20,000 Leguas', La Mancha, Spain '18 (Orange Wine, Biodynamic) | \$15 | \$65 |
| Maison Vincent Carignan, Languedoc, France '19 | \$19 | \$85 |
| Lady A Grenache-Cinsault, Provence, France '18 (Biodynamic) | \$21 | \$90 |
| Gewürztraminer-Riesling Pearl Morisette 'Irreverence', Niagara '21 (Orange Wine, Biodynamic) | | \$110 |
| Lady K Coteaux D'aix En Provence, France '20 (Biodynamic) | | \$155 |

White

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| Pinot Grigio Casa Lunardi, Veneto, Italy '18 | \$16 | \$60 |
| Sauvignon Blanc Scarbolo, Friuli, Italy '19 | \$17 | \$75 |
| Maison Vincent Marsanne Vermentino, Languedoc, France '19 | \$19 | \$85 |
| Riesling Nik Weiss 'St Urbans-Hof' Mosel, Germany '20 | | \$95 |
| Grüner Veltliner Weingut Hirsch 'Hirschvergnügen', Kamptal, Austria '19 | | \$95 |
| Pinot Gris Pearce Predhomme, Willamette Valley, Oregon '17 | | \$95 |
| Sancerre Pascal Jolivet 'Attitude', Loire, France '20 22 | | \$100 |
| Sauvignon Blanc Allan Scott, Marlborough, New Zealand '21 | | \$110 |
| Chenin Blanc Athlètes Du Vin, Loire, France '18 | | \$110 |
| Albariño Pazo Señorans, Rías Baixas, Spain '20 | | \$110 |
| Viura Tentenublo Blanco, Rioja, Spain '19 | | \$125 |
| Chardonnay Lighthall, Prince Edward County, Ontario '18 | \$26 | \$130 |
| Chablis Domaine De Mauperthuis Goutte De Lune, Burgundy, France '19 | | \$165 |
| Chardonnay Chateau Montelena, Napa Valley, California '18 | | \$250 |

Red

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| Malbec Humberto Canale 'Estate', Patagonia, Argentina '20 | \$16 | \$70 |
| Nero D'avola Tenute Orestiadi, Sicily, Italy '19 | \$17 | \$80 |
| Maison Vincent Grenache Mourvedre, Languedoc, France '19 | \$19 | \$90 |
| Gamay Karim Vionnet, Beaujolais Villages, France '17 (Natural) | | \$100 |
| Pinot Noir Chehalem 'Chemistry', Willamette Valley, Oregon '19 | \$23 | \$110 |
| Lemberger Pearl Morisette 'Primesautier', Niagara, Ontario '20 | | \$110 |
| Cabernet Sauvignon Ramsay, Napa Valley, California, '17 | \$24 | \$120 |
| Tempranillo Marqués De Murrieta 'Reserva', Rioja, Spain '16 | | \$120 |
| Etna Rosso Tenuta Tascante 'Ghiaia Nera', Sicily, Italy '17 | | \$130 |
| Gamay Domaine Nicolas Maillet, Macon Verze Rouge, Burgundy, France '19 | | \$175 |
| Merlot-Cab Franc-Cab Sauv Château Lasségue 'Les Cadrans' Grand Cru, Bordeaux, France '18 | \$175 | |
| Pinot Noir Flowers, Sonoma Coast, California '19 | | \$205 |
| Pinot Noir Domaine Jaeger Defaix 'Clos Du Chapitre' 1er Cru, Burgundy, France '19 | | \$200 |
| Barolo Prunotto, Piedmont, Italy '17 | | \$200 |
| Cabernet Sauvignon-Cabernet Franc-Aglianico Caduceus 'Anubis', Arizona '19 | | \$240 |
| Cabernet Sauvignon Heitz Cellars, Napa Valley, California '16 | | \$320 |

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