

Toronto House sample menu



Smalls

- Red Beet Hummus, hemp seeds, crudité (plant based) \$15
- Guacamole, taro chips \$16
- TFC, cauliflower, hot sauce (plant based) \$16
- TFC Chicken, hot sauce \$17
- Ricotta on Toast, meyer lemon, ricotta, brussels (vegetarian) \$17
- Salmon Crudo, cucumber, chili, ginger, soy \$18

Appetizers

- Meatballs, tomato sauce, parmesan \$18
- Kabocha Squash, green curry, pepitas, pomegranate (plant based, gluten free) \$18
- Calamari Fritti, chili lemon aioli \$19
- Fried Maitake, ginger, scallion, sambal (plant based) \$20
- Chicken Liver Parfait, passion fruit, pickles, foccacia \$22
- Beef Tartare, tenderloin, horseradish, capers \$28

Sandwiches and salads

- Wedge Salad, cucumber, 'ranch dressing', radish (plant based) \$16
- Mushroom Foccacia, mushroom ala greque, mushroom mousse, chives, foccacia (vegetarian) \$18
- Butter Lettuce, avocado, sherry vinaigrette (plant based) \$19
- Dirty Burger, cheddar, mustard, lettuce, tomato, pickle, fries \$20
- Dirty Vegan Burger, mustard mayo, iceberg, tomato, pickle, sweet potato fries (plant based) \$23
- Caeser Salad, bacon, egg, fried capers, white anchovies, croutons \$24
- Chopped Salad, chicken, bacon, cheese, egg, avocado \$25
- Ahi Tuna Poke, avocado, cucumber, fresno, brown jasmine rice \$27
- Burrata, honey roasted pears, foccacia, aged balsamic (vegetarian) \$28

Mains

- Mac and Cheese, scarmorza, parmesan \$20
- Ancient Grains, farro, quinoa, romesco, cucumber (plant based) \$22
- Funghi Cavatelli, porcini crema, maitake mushroom, chives (vegetarian) \$24
- Cauliflower, avocado, korean bbq sauce, cilantro (plant based) \$24
- Salmon, spinach aioli \$32
- Club Steak/Filet Mignon, fries, bearnaise \$37/\$49
- Octopus, caponata, basil, gremolata \$39
- Brick Chicken, raddichio, kale, pear, garlic croutons, pecorino \$44

Brick oven pizzas

- Caponata, avocado, korean bbq sauce, cilantro (plant based) \$20
- Buffalo Mozzarella, tomato oregano \$22
- Kale & Ricotta, chili, garlic, lemon (vegetarian) \$22
- Spicy Salami, mozzarella, mushroom \$26
- Funghi, maitake, taleggio, panna (vegetarian) \$26

Sides

- Mixed Green Leaves \$8
- Fries \$8
- Duck fat Potatoes \$9
- Brussels Sprouts \$10
- Sweet Potato Fries \$11
- Shishito Peppers \$12

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

Prosecco, Fiol, Italy, NV	\$14	\$50
Champagne, Victoire Prestige Brut, France, NV	\$28	\$125
Champagne, Moët & Chandon Brut, France, NV	\$35	\$175

Rosé

Pinot Noir-Cabernet Franc-Gamay Noir, Tawse, Niagara '19	\$13	\$50
Chardonnay, Punctum '20,000 Leguas', La Mancha, Spain '18 (Orange Wine, Biodynamic)	\$16	\$70
Maison Vincent, Carignan, Languedoc, France '19	\$18	\$80
Grenache-Cinsault, Lady A, Provence, France '18 (Biodynamic)	\$20	\$90

White

Sauvignon Blanc, Laurent Miquel, Lazio, Italy '20	\$13	\$50
Pinot Grigio, Casa Lunardi, Veneto, Italy '18	\$14	\$55
Riesling, Hidden Bench 'Bistro', Niagara '19		\$70
Garganega, Corte Mainente, 'cengelle', Soave, Veneto, Italy '18		\$70
Sauvignon Blanc, Chateau Haut Grelot, Bordeaux, France '20	\$16	\$75
Maison Vincent, Marsanne Vermentino, Languedoc, France '19	\$18	\$80
Chardonnay, Ironstone, California, United States '19	\$19	\$85
Rousanne-Marsanne, Mas Carlot, Costières De Nimes, France '17	\$19	\$85
Chenin Blanc, Athlètes Du Vin, Loire, France '18		\$90
Pinot Gris, Pearce Predhomme, Willamette Valley, Oregon '17		\$95
Falanghina, Antica Enotria Puglia Bianco, Puglia, '19		\$100

Red

Syrah, Laurent Miquel, Languedoc, France '18	\$13	\$50
Montepulciano, Fantini, Casale Vecchio, Abruzzo, Italy '18 (Organic)	\$14	\$55
Tempranillo, Lan, Rioja, Spain '16		\$60
Maison Vincent, Grenache Mourvedre, Languedoc, France '19	\$18	\$80
Pinot Noir, Leaning Post, Niagara '18	\$20	\$90
Grenache-Syrah, Jean Luc Colombo Les Abeilles, Cotes De Rhone, France '18		\$90
Gamay, Karim Vionnet, Beaujolais Villages, France '17 (Natural)		\$95
Cabernet Franc-Merlot, Chateau Cotes De Bellevue, Bordeaux, France '18		\$90
Cabernet Sauvignon, Lyeth Estate, California, United States '17	\$22	\$110
Gamay, Domaine Nicolas Maillet, Macon Verze Rouge, Burgundy, France '19		\$175

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