

urban dish

small dish

SOUP of the DAY 9

DISH CAESAR SALAD 11

crispy pork belly, parmesan crisps, herbed goat cheese croutons

gluten-free optional

SUMMER SALAD 14

cucumber ribbons, prosciutto, cantaloupe, bocconcini, garden mint vinaigrette

gluten-free, dairy-free optional

BEET SALAD 13

mixed greens, roast beets, prosciutto, orange segments, feta,
pumpkin seed, dried cranberries with a raspberry red wine vinaigrette

gluten-free, vegan optional, dairy-free optional

CALAMARI 16

crispy fried and served with a rhubarb sweet & sour plunge

dairy-free

MUSSELS 14

spiced red curry, with grilled sourdough

dairy-free, gluten-free optional

urban BRUSCHETTA 12

chef's seasonal creation

LAMB CHOPS 22

cucumber cherry tomato salad tossed with a grainy mustard ricotta,
served with polenta bites and a beet and mint yogurt swoosh

gluten-free optional

CHARCUTERIE BOARD 24

selection of local cured meats, cheeses, preserves,

grilled flatbread

gluten-free optional

urban dish

large dish

SEAFOOD PASTA 29

housemade pasta infused with roasted red pepper & garden lemon thyme
with a king scallop, shrimp, mussels, asparagus, & grape tomatoes

vegetarian optional

CHICKEN 24

oven roasted lemon garlic chicken, carrot squash purée, roasted beets

dairy-free, gluten-free

PORK TENDERLOIN 28

bourbon and peach glaze, carrots & asparagus, mashed potatoes, peach salsa

gluten-free, dairy-free optional

TROUT 27

pan seared fillet of butter braised rainbow trout, beet purée,
asparagus, cherry tomato salsa verde

gluten-free, dairy-free optional

TOMAHAWK PORK CHOP 36

brined and grilled 12 oz bone in chop with roasted fingerling potatoes,
grilled broccolini, passionfruit demi-glace and chimichurri

gluten-free, dairy-free optional

BEEF TENDERLOIN 38

cast iron seared beef tenderloin, crunchy potato medallions,
carrots & asparagus, madeira demi-glace

gluten-free, dairy-free optional

SCALLOPS 25

pan seared sea scallops on crispy fried rice tiles,
corn purée, blueberry gastrique, candied bacon

gluten-free

urban dish

grill & wine bar

small dish

Soup of the Day 9

Dish Caesar Salad

house smoked bacon, parmesan crisp, herbed goat cheese croutons 11
gluten free optional

Calamari

crispy fried calamari with a rhubarb sweet & sour plunge 16
dairy free

Lamb Chops

grilled lamb chops with a cucumber, cherry tomato, & grainy mustard ricotta salad,
polenta bites and a mint yogurt swirl 22
gluten free optional

urban Bruschetta

chef's seasonal creation 12
dairy free optional

PEI Mussels

red curry and coconut milk, grilled sourdough 14
gluten free optional, dairy free

We do our best to cater to your desires. Menu modifications and substitution requests may incur additional charges.

urban dish

grill & wine bar

large dish

Dish Burger

8oz house-made patty, caramelized onion & mushrooms, shredded lettuce, tomato, old white cheddar, toasted brioche bun 18

dairy free optional

Crispy Chicken Sandwich

buttermilk fried chicken, sriracha aioli, arugula, pickled onion 17

dairy free optional

Steak Sandwich

open faced sandwich with roasted mushrooms, white cheddar, basil arugula pesto, toasted sourdough, house-cut fries 22

gluten free optional, dairy free optional

Deep Dish Quiche

chef's daily creation 14

***the above items include your choice of soup, salad, or house-cut fries**

Trout & Summer Salad

pan seared trout, cucumber, prosciutto, cantaloupe, bocconcini, garden mint vinaigrette 19

gluten free, dairy free optional

Oven Roasted Chicken

pan seared bone-in chicken breast, wilted spinach, garden tomato salsa, fingerling fries 21

gluten free, dairy free optional

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COCKTAILS

AMARETTO SOUR

the best amaretto sour you'll ever have **13**
luxardo amaretto, lemon juice, simple syrup
egg whites, angostura bitters (1.75oz)



elderflower mojito **14**
st germain, mint, lime juice,
simple syrup, prosecco, soda (3.75oz)



light + refreshingly spicy **11**
banff vodka, lime juice,
simple syrup, ginger beer (1.5oz)



perfectly paired rosemary & grapefruit **14**
dillon's 22, st germain, grapefruit juice,
rosemary syrup, lime juice (1.5oz)



our sparkling strawberry lemonade **14**
prosecco, luxardo limoncello,
strawberry shrub, rhubarb bitters (3.5oz)



sage & lavender gin gimlet **14**
brokers gin, green chartreuse,
sage cordial, lavender foam (2oz)



if you don't like gin, think again **11**
citadelle gin, house tonic,
lemon, lime, soda (1.5oz)



leyenda mezcal, 1800 reposado, **18**
triple sec, pineapple juice, hickory smoke,
jalapeño infused agave (2oz)



the james bond martini **13**
gordon's gin, stoli vodka
cocchi americano (2oz)



we kick it up a notch **14**
banff garlic or pepper infused vodka,
house caesar mix, lime juice,
tomato shrub (1.5oz)



an expertly crafted Whiskey Sour **13**
cc 100% rye, benedictine, maple syrup,
lemon juice, simple syrup, egg whites,
pedro ximenez sherry (2oz)



our signature cocktail **16**
rittenhouse rye 100,
cocchi di torino, maple syrup,
angostura & walnut bitters (1.75oz)

BEER

Molson Canadian (341ml)	6	N/A Heineken (330ml)	6	Pommies Cider (473ml)	8.5
Coors Light (341ml)	6	Stella Artois (330ml)	7	8th Sin Black Lager (473ml)	8.5
Corona (330ml)	7	Side Launch Wheat (473ml)	8.5	Guinness Pub Draught (500ml)	8.5

NON ALCOHOLIC



rosemary & grapefruit **10**
seedlip 108, grapefruit juice,
housemade tonic
rosemary syrup



lavender, spice & sage **12**
seedlip 94, falernum,
sage lime cordial, lime juice,
lavender foam, lime bitters



elderflower & mint mojito **12**
elderflower syrup, mint,
lime, elderflower soda



caffeine w/out the alcohol **12**
seedlip 94, cold brew coffee,
espresso, vanilla syrup

WINE

WHITE, ROSE & SPARKLING

	5oz	8oz	bottle
Prosecco - Astoria DOCG <i>Veneto, Italy NV</i>	9		45
Tradition - KEW Vineyards <i>Beamsville, Canada 2016</i>			60
Mumm Cuvee Brut Prestige <i>Napa Valley, California NV</i>			65
Rosé - Casal Viel <i>Languedoc-Roussillon, France 2018</i>	9	14.5	45
Symphony Obsession Ironstone <i>Lodi, California 2018</i>	8.5	13.5	42
Chardonnay - Boschendal <i>South Africa 2018</i>	10	16	50
Chardonnay - Laurent Miquel <i>Languedoc, France 2018</i>	8	13	39
Sauvignon Blanc - Campbell Kind Wines <i>Marlborough, NZ 2019</i>	12	19	60
Pinot Grigio - Il Cavaliere di Bertiole <i>Friuli, Italy 2018</i>	9	14.5	45
Pinot Grigio - Villa Marchesi <i>Friuli, Italy 2018</i>	8	13	39
Fume Blanc - KEW <i>Beamsville, Ontario 2013</i>	9	14.5	45
Pinot Grigio - Cabert <i>Friuli, Italy 2018</i>			51

RED

	5oz	8oz	bottle
Merlot - Leaping Horse <i>California 2018</i>	9	14	45
Pinot Noir - Gnarly Head <i>California 2017</i>	10	15	48
Malbec-Pinotage - Bruce Jack <i>South Africa 2018</i>	9	13.5	44
Chianti DOCG - Poggio Morino <i>Italy 2018</i>	10	16	50
Valpolicella DOC - AnticaVigna <i>Quinto, Italy 2017</i>	11.5	18	57
Shiraz - Mount Oakden <i>South Australia 2017</i>	10.5	16.5	52
Cabernet - Ironstone <i>Lodi, California 2018</i>	12	18	56
Zinfandel - Ironstone <i>Lodi, California 2018</i>	10	16	50
Gamay Noir - KEW <i>Beamsville, Canada 2016</i>			45
Côtes du Rhône - Les Arnevels <i>Rhone Valley, France 2016</i>			52
Malbec - Decero Remolinos <i>Mendoza, Argentina 2017</i>			70
Petite Sirah - Black Bear Red Chair <i>Lodi, California 2016</i>			75
Cabernet - Hess Alomi <i>Napa Valley, California 2017</i>			115
Barolo -Ascheri <i>Piemonte, Italy 2013</i>			120
Cabernet - Stags' Leap <i>Napa Valley, California 2016</i>			135
Merlot - Emmolo <i>Napa Valley, California 2016</i>			160