



SMALL PLATES

QUEBEC SHEPHERD'S PIE Braised Lamb Shoulder, Roasted Sweet Corn, Peas, Carrots, Mash	13
GRILLED MACKEREL Atlantic Mackerel, Shaved Radish, Pickled Carrot, Sea Asparagus, Herb Pistou	13
ELK TARTARE Elk Loin, Pickled Blueberry, 67 Egg Yolk, Smoked Salt	15
CARAMELIZED LEEK VINAIGRETTE Caramelized Leeks, Charred Avocado, Manchego, Frisee	12
SQUASH GNOCCHI Sweet Potato and Carrot Puree, Allegretto, Microgreens	12
Add Pork Belly	+5
MUSHROOMS ON TOAST Mushrooms, Kale, AR Grilled Sourdough	14
GREENS (SEASONAL SALAD) Radicchio, Spinach, Frisee, Pear, Maple Goat Cheese Vinaigrette, Pumpkin	9

MAINS

BUTTERNUT PAPPARDELLE Mushroom Ragout, Pickled Green Garlic, Pepitas, Allegretto	20
BLACK COD Cauliflower Puree, Farro, Sunchoke Chips, Caramelized Fennel, Citrus Beurre Blanc	28
72 HOUR SHORT RIB Yorkshire Pudding, Aged Cheddar, Heirloom Carrots, Curly Chicory, Stout Demi	32
CHAR GRILLED LAMB LOIN Ontario Lamb, Against the Grain Polenta Cake, Root Vegetables, and Wilted Greens	30
MARIPOSA DUCK CONFIT Sweet Potato and Turnip Pave, Braised Radish, Heirloom Carrots, Cranberry	26
WEST COAST SEAFOOD BOIL Blackened Albacore Tuna, Manilla Clams, Butter Poached Shrimp, Charred Cippolini, Chorizo Sausage, Chicken Stock	32

CLASSICS

SOUP Market Inspired Daily	7
OYSTERS East Coast, Mignonette, Lemon, Preserved Horseradish	3 for 9
SCOTCH EGG Chorizo, Six Minute Egg, Smoked Paprika Aioli	13
ENRIGHT STEAK Enright Cattle Ribeye, Horseradish Butter, Thrice Chips and Wilted Greens	36
BRUSSEL SPROUTS Bacon, Feta Cheese, Pickled Red Onion, Apple Cider Glaze	10
FISH AND CHIPS Atlantic Cod, Oyster Tartar Sauce, Beau's Lemon Dill Beer Batter, Kale, Parmesan, Roasted Chickpeas, Six Minute Egg, Croutons	19
ELK BURGER "Elk Ranch" Elk Patty, Old Cheddar, Seed to Sausage Black Pepper Molasses Bacon, Lettuce, Tomato, Buttermilk Ranch Thrice Chips or Iceberg Wedge	19
CAESAR Kale, Rapini, Allegretto, Roasted Chickpeas, Six Minute Egg, Croutons	11

CHARCUTERIE

10Each / 27Board of Three

MEATS

TERRINE

Nagano Pork Loin, Duck Confit, Cured Duck tenderloin, Olive, Apple Mustard Chutney

SAUSAGE

Cacciatorino, Mario pingue, Niagara Ontario

PROSCIUTTO

Mario Pingue, Niagara Ontario

RILLETTE

Smoked Wild Boar, Trillium Meadows, Vankleek Hill, Ontario

FOIE GRAS

Mariposa Foie Gras, Torchon, Elderflower Liquor, Burnt Honey

SALAMI

San Gennaro, Mario pingue, Niagara Ontario

PASTRAMI DUCK BREAST

Mariposa Duck Breast, Pastrami Spice, Pickled Cranberries

BLUEBERRY LAVENDER GRAVLAX

Sockeye Salmon, pickled Blueberry, Blueberry Dust, crème Fraiche

CHEESES

AVONLEA CHEDDAR

Clothbound Cheddar Aged 14 Months, Prince Edward Island

CELTIC BLUE

Mild Creamy Blue, Glengarry Fine Cheeses, Lancaster Ontario

LALIBERTIE

Triple Cream Cow's Milk, Fromagerie De Presbytère, Québec

GREY OWL

Surface Ripened Goat Cheese, Ash Rind, Fromagerie Le Détour, Québec

Served with Crostini, House Pickled Vegetables and Preserve

(available starting at 4pm)



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thealbionrooms.com



Chefs Jesse Bell,
Ricardo Raymond, Line Lefebvre, Damion Gordon, Hua Tung, Neven
Elezovic, Jennifer Duffy, Jing Abbot, Jon Toyé