














LUNCH

LUNCH


APPETIZERS

WARM BREAD 	10
House-Made Focaccia Seasoned Olive Oil Smoked Maldon	
GNOCO FRITTO 	16
Lemon and Rosemary Fritter La Cultura Coppa Seasonal House Preserve	
CHILLED CORN SOUP  	19
Ontario Grilled Corn Puffed Sorghum Corn Agrodolce Chive Taleggio Foam AVAILABLE HOT	
WARM BEET SALAD   	23
Variegated Cookstown Beets Ontario Gorgonzola Grimo's Nut Nursery Black Walnut Mint Orange	
BURRATA    	29
Local Burrata Compressed Melons Local Prosciutto Niagara Falls Baco Noir Mint Toasted Marcona Almonds	
BEEF TARTARE	29
Hand-Cut Ontario Prime Beef Tenderloin Breadflour Sourdough Homestead Farm's Egg Yolk Gel Marc's Mushrooms Shallot and Caper Dressing ADD BLACK TRUFFLE + \$8	

 Vegan  Vegetarian  Contains Pork  Gluten-Free  Contains Nuts  Halal

 Contains Alcohol  Contains Seafood | All prices are exclusive of service charge, tax and gratuity.

Please let our colleagues know if you have any food allergy or special dietary requirement.

The menu items highlighted in green are part of our "Rooted in Nature  program, showcasing the finest local and seasonal ingredients sourced from local Canadian farmers and purveyors, meticulously crafted to pay homage to their dedication.

LUNCH

SALADS

BAGNA CAUDA SALAD  21
Hoogenboom Family Farms Romaine Hearts | **Cookstown Heirloom Carrots** | **Shaved Radish** |
Cured Cucumber | **Lemon Braised New Potatoes** | Anchovy Dressing | Crispy Shallots |
Marinated White Anchovy

GRILLED PEACH SALAD  22
Warner Farms Peaches | **Ontario Goats' Cheese** | **Cookstown Rocket Leaf** | **Apricot Vinaigrette** |
Shaved Fennel | Spiced Almonds

ENHANCEMENTS

GRILLED BEEF TENDERLOIN 48

ROASTED SALMON 29

ROASTED CHICKEN BREAST 16

ONTARIO BURRATA 20

PASTA & RISOTTO

AGNOLOTTI  29
House-Made Ricotta and Caramelized Onion Stuffed Pasta | **Crispy Leeks** | **Onion Ash** |
Pickled Pearl Onions | **Field Spinach** | **Goats' Cheese Zabaglione** | Chive Oil
ADD BLACK TRUFFLE + \$8

GNOCCHI   30
Hand-Rolled Potato Gnocchi | **Canadian Wild Mushrooms** | **Local Radish** |
Parmigiano Reggiano | Truffle Butter | **Cookstown Arugula**
ADD BLACK TRUFFLE + \$8

 Vegan  Vegetarian  Contains Pork  Gluten-Free  Contains Nuts  Halal

 Contains Alcohol  Contains Seafood | All prices are exclusive of service charge, tax and gratuity.

Please let our colleagues know if you have any food allergy or special dietary requirement.




The menu items highlighted in green are part of our "Rooted in Nature" program, showcasing the finest local and seasonal ingredients sourced from local Canadian farmers and purveyors, meticulously crafted to pay homage to their dedication.









LUNCH

PASTA & RISOTTO

- TAGLIATELLE   34
Canadian Ancient Grain House-Made Pasta | **Bolognese Sauce made with Canadian Prime Ground Beef, Iberico Pork and Grain-Fed Veal** | **Bone Marrow** | **Niagara Red Wine** | Testun Barolo
- EAST COAST LOBSTER RISOTTO   60
½ Butter Poached Lobster | **Toasted Acquerello Rice** | **Ohme Farm's Snap Peas** | **White Sofrito** | **Niagara White Wine** | **Pea Tendrils** | Lemon Pangrattato
ADD TROUT ROE + \$6

ENTREES

- BOSK SIGNATURE BURGER 29
6 oz In-House Ground Ontario Prime Beef Patty | **Freds Bread Brioche** |
Roasted Cremini Mushrooms | **Cookstown Arugula** | Fontina | Onion Agrodolce
CHOICE OF: FRIES OR SALAD
- MARINATED EGGPLANT STEAK    25
St. Davids Graffiti Eggplant | **Local Cranberry Beans** | **Stoney Creek Tomatoes** | **Sofrito** |
Rapini | **Niagara White Wine** | Gremolata

 Vegan  Vegetarian  Contains Pork  Gluten-Free  Contains Nuts  Halal
 Contains Alcohol  Contains Seafood | All prices are exclusive of service charge, tax and gratuity.

Please let our colleagues know if you have any food allergy or special dietary requirement.

The menu items highlighted in green are part of our "Rooted in Nature" program, showcasing the finest local and seasonal ingredients sourced from local Canadian farmers and purveyors, meticulously crafted to pay homage to their dedication.

LUNCH

ENTREES

ROASTED CHICKEN SUPREME 

28



Halal Certified Chicken Supreme | **Caponata** | **Black Currants** |
The New Farm Tuscan Kale | Warm Fregola Salad | **Rosemary Jus**

BISTECCA  


34/52

Choice of: **6 oz Ontario Prime Flat Iron** OR **6 oz Ontario Prime Beef Tenderloin**
Cured Cookstown Heirloom Tomatoes | **Crispy Lennox Farms Fingerling Potatoes** |
Red Wine Jus | Salsa Verde

 Vegan  Vegetarian  Contains Pork  Gluten-Free  Contains Nuts  Halal

 Contains Alcohol  Contains Seafood | All prices are exclusive of service charge, tax and gratuity.

Please let our colleagues know if you have any food allergy or special dietary requirement.

The menu items highlighted in green are part of our "Rooted in Nature  program, showcasing the finest local and seasonal ingredients sourced from local Canadian farmers and purveyors, meticulously crafted to pay homage to their dedication.