

LUNCH

LUNCH

APPETIZERS

WARM BREAD  10
House-Made Focaccia | Seasoned Olive Oil | Smoked Maldon

GNOCCO FRITTO  16
Lemon and Rosemary Fritter | **La Cultura Coppa** | **Seasonal House Preserve**

ROASTED ONTARIO BUTTERNUT SQUASH SOUP   19
Toasted Venetian Spices | **Warner Farms' Pickled Apple** | **Hewitt's Dairy Crème Fraiche** | Kabocha Squash


BURRATA     29
Local Burrata | **Compressed Melons** | **Local Prosciutto** | **Niagara Falls Baco Noir** | Mint | Toasted Marcona Almonds

BEEF TARTARE 29
Hand-Cut Ontario AAA Beef Tenderloin | **BrodfLOUR Sourdough** | **Homestead Farm's Egg Yolk Gel** | **Marc's Mushrooms** | Shallot and Caper Dressing
ADD BLACK TRUFFLE + \$12

 Vegan  Vegetarian  Contains Pork  Gluten-Free  Contains Nuts  Halal

 Contains Alcohol  Contains Alcohol | 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

HEIRLOOM BEETS SALAD    23
Salt-Roasted Cookstown Beets | **Warner Farms' Cranberry Gel** | **Capella Meadows Feta** |
Grimo's Nursery Black Walnut | **Hewitt's Dairy Herb Buttermilk Dressing**

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 + \$12

HAND-MADE POTATO GNOCCHI   30
Thompson Farms' Potatoes | **Marc's Mushrooms** | **August's Harvest Leek Fondue** |
24-Month Aged Parmigiano Reggiano
ADD BLACK TRUFFLE + \$12

 Vegan  Vegetarian  Contains Pork  Gluten-Free  Contains Nuts  Halal

 Contains Alcohol  Contains Alcohol | 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 AAA 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 Alcohol | 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 AAA Beef Tenderloin**
Cured Cookstown Heirloom Tomatoes | **Crispy Lennox Farms Fingerling Potatoes** |
Red Wine Jus | Salsa Verde

SIDES

LENNOX FARM'S POTATOES   16
Crispy New Potatoes | **Basil Pesto** | Pine Nuts


MARC'S MUSHROOMS   16
Roasted Wild Canadian Mushrooms | **Baco Noir Vinegar** | Thyme

BARRIE HILL FARM'S GREEN BEANS   16
Sautéed Green Beans | **House Made Ricotta Cream** | Garlic Chips




 Vegan  Vegetarian  Contains Pork  Gluten-Free  Contains Nuts  Halal

 Contains Alcohol  Contains Alcohol | 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.


DESSERT

OLIVE OIL SHORTCAKE	22
Lemon Curd Strawberry Jam Olive Sablé	
HAZELNUT PRALINE DONUT 	24
Hazelnut Spread Financier Chocolate Sablé	
TIRAMISU  	24
Amaretto Jelly Mascarpone Cream Coffee Sponge	

 Vegan  Vegetarian  Contains Pork  Gluten-Free  Contains Nuts  Halal

 Contains Alcohol  Contains Alcohol | 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.