







— DINNER MENU —

SHAREABLES

FRENCH ONION SOUP	11
Gruyère crouton	
 SPICY SESAME EDAMAME	9
ponzu nuoc cham, lime	
 BANG BANG DUMPLINGS	12.5
carrot, green onions, furikake, chili garlic dipping sauce	
CHICKEN WINGS	16
crudité, choice of: urfa biber chili lime dry rub buffalo butter blue cheese	
 LOADED SHEET PAN NACHOS	13
shredded lettuce, jalapeño, pico de gallo, black beans, pickled onion, guacamole, jalapeño lime crema	
≡ ADD marinated chicken +6 ground beef +6	
 FAR EAST HUMMUS	15
toasted fennel and coriander, roasted edamame, curried garbanzo, fried curry leaf, mustard seed caviar, kecap manis, warm pita	
SESAME GINGER CALAMARI	15
cabbage slaw, Thai chili dip, sesame ginger drizzle, cilantro, sesame	
BLACKENED FISH TACOS	12
mango jicama slaw, queso, chipotle hot sauce, shredded lettuce	

SALADS

 TAVERN	14
mesclun greens, kale, goat cheese, roasted edamame, pickled beets, tomato, cucumber <i>Pairs with Riesling, Wildass</i>	
CAESAR	14
eggless sumac Caesar dressing, Challah croutons, bacon, parmesan, charred lemon <i>Pairs with Chardonnay, Rodney Strong</i>	
 NOODLE BUDDHA BOWL	16
edamame, corn, shredded carrot, cucumber, avocado, red cabbage, garbanzo beans, chilled udon noodles, black bean vinaigrette, furikake <i>Pairs with Nectarine Sparkling Sangria</i>	
 KETO COBB	23
chicken, avocado, bacon, tomato, cucumber, romaine hearts, soft boiled egg, blue cheese, green goddess dressing <i>Pairs with Dutch Mule</i>	
 PAN SEARED TUNA NIÇOISE	23
mesclun greens, kale, seven-minute egg, roasted edamame, olives, tomatoes, pickled red onion, anchovy vinaigrette <i>Pairs with Rosé, Wayne Gretzky Winery</i>	
≡ ADD TO ANY SALAD	
≡ marinated chicken +6 fried tofu +5 pan seared salmon +10	



Vegetarian



Gluten Sensitive



Plant Based

Items are prepared with gluten-free ingredients however we cannot guarantee dishes are 100% free of gluten due to trace amounts crossing over within our kitchen. Please consider this when ordering.



HANDHELDS

Our burgers are cooked to order, fresh, never frozen 100% Ontario prime chuck. Our burger buns and bread are baked fresh everyday by Fred's Bread, one of Toronto's remaining family owned & operated bakeries. There are no preservatives used in our breads.

ATG BURGER 16
 100% Ontario prime chuck, lettuce, tomato, shoestring pickles,
 toasted brioche bun
Pairs with Henderson's Best, Amber Ale

CHARLESTON CHEESEBURGER 21
 100% Ontario prime chuck, pimento cheese, spicy mango pepper jelly,
 shredded lettuce, bacon, toasted brioche bun
Pairs with Junction Craft Brewing, Hazy IPA

CRISPY CHICKEN SANDWICH 17
 truffle honey hot sauce, chicken thigh, quick pickled cucumbers,
 shaved granny smith apples, rosemary and brioche bun
Pairs with Blackberry Bourbon Sour

 **LIGHTLIFE BURGER** 18
 baked kale chips, pickled beets, fried halloumi, poblano pepper relish,
 corn "aioli", red fife bun
Pairs with Brickworks CiderHouse, Batch: 1904

Served with French fries. Gluten sensitive bun available +2 Substitute soup,
 tavern salad, classic Caesar or sweet potato fries +3 beef gravy +3

ENTRÉES

 **NASI GORENG** 16
 Indonesian fried rice, peas, corn, fried rice noodles, raita, sambal oelek,
 scrambled and sunny side egg
Pairs with Steam Whistle, Pilsner

BEER BATTERED HADDOCK AND CHIPS 18
 organic lager, dill tartar sauce, lemon
Pairs with Mill Street, Original Organic Lager

 **CAST IRON SEARED JERK CHICKEN** 23
 jerk rice, baby bok choy, pickled chili and onion, tamarind gastrique, cilantro lime salt
 ≡ **ADD** house mango scotch bonnet hot sauce for extra spice
Pairs with Winter Tiki

 **PAN ROASTED SALMON** 24
 pan roasted, charred broccoli, pomme puree, smoked tomato cream
Pairs with Pinot Grigio, Cavaliere d'Oro

 **FOGO ISLAND COD** 37
 miso marinated, oyster sauce gai lan, king oyster mushroom, sticky rice cake
Pairs with Chardonnay, Rodney Strong

HALF CORNISH HEN A LA PLANCHA 26
 apricot glazed, mushroom orzo, kale, braised fennel
Pairs with Sauvignon Blanc, Trius

 **MUSHROOM RISOTTO** 24
 mixed mushrooms, porcini broth, nutritional yeast, arugula, tofu cheese
Pairs with Tempranillo, Casa Solar Vino de la Tierra

 **RIGATONI BOLOGNESE** 19
 Beyond Meat, lentils, squash, zucchini, carrot, celery, garlic tomato sauce,
 garlic and olive oil rubbed baguette
Pairs with Chianti DOCG, La Piuma

 **TOMAHAWK PORK CHOP** 35
 apple cider brined, sous vide, pommery mustard sauce, sage, loaded baked potato,
 heirloom carrots
Pairs with Côtes du Rhône, Domaine De L'Amandine

 **TENDERLOIN AND MARROW** 42
 beef tenderloin roast, bone marrow, whipped Yukon gold potatoes, roasted parsnip,
 natural jus, served medium rare
Pairs with Cabernet Sauvignon, Rodney Strong

 **HAWAIIAN RIB EYE** 45
 12oz AAA steak, loaded baked potato
Pairs with Malbec, Graffigna