

SHARABLES

DAILY SOUP	8
Chef's creation	
 SPICY SESAME EDAMAME	9
ponzu nuoc cham, grilled lime	
SESAME GINGER CALAMARI	15
savoy slaw, Thai chili dip, sesame ginger drizzle, cilantro, black sesame seeds	
BUFFALO BUTTER CHICKEN WINGS	15.5
maple buffalo hollandaise, sweet soy reduction, black and white sesame seeds	
 WARM CAMEMBERT	15
berry and fig compote, rosemary, toasted walnuts, balsamic, crostini	
BLACKENED FISH TACOS	12
mango jicama slaw, queso, chipotle hot sauce, shredded lettuce	
 LOADED SHEET PAN NACHOS	13
black beans, shredded lettuce, pickled jalapeños, pickled onions, pico de gallo, jalapeño lime crema, guacamole	
 ADD marinated chicken +6 ground beef +6	

SALADS

CAESAR	14
eggless sumac caesar dressing, challah croutons, bacon, parmesan	
 TAVERN	14
mesclun greens, kale, roasted edamame, goat cheese, pickled beets, cucumber, tomato	
 TUNA NICOISE	23
mesclun greens, kale, soft boiled egg, roasted edamame, olives, tomato, pickled onion, anchovy vinaigrette	
 KAREDOK	14
cabbage, cucumber, green beans, bean sprouts, radish, carrot, toasted peanut dressing, Thai basil	
 ADD TO ANY SALAD	
 marinated chicken +6 pan seared salmon +10	
 miso smoked tofu +5	

Our burgers are cooked to order, fresh, never frozen 100% Ontario 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. Our shoestring fries
are hand cut daily and cooked to perfection.

HAND-HELDS

Served with fresh hand-cut fries. Gluten sensitive bun available +2
Substitute soup, Tavern salad, classic Caesar or sweet potato fries +3
beef gravy +3

NAAN CLUB	16.5
marinated chicken breast, shredded lettuce, tomato, cucumber, chipotle yogurt, bacon <i>Pairs with Henderson's Best</i>	
ATG BURGER	16
100% Ontario chuck, mayo, shredded lettuce, ripe tomato, shoestring pickle, potato bun <i>Pairs with Stella Artois</i>	
BLACK BEAN BURGER	16
spicy hummus, baba ganoush mayonnaise, arugula, onion rings, potato bun <i>Pairs with Von Bugle, Munich Lager</i>	
CHARLESTON CHEESEBURGER	21
100% Ontario chuck, pimento cheese, bacon, shredded lettuce, mango pepper jelly, potato bun <i>Pairs with Steam Whistle Pilsner</i>	
THE ONION	20
100% Ontario chuck, scallion aioli, caramelized onion, pickled onion, onion rings, smoked cheddar, shredded lettuce, potato bun <i>Pairs with Mill Street, Cobblestone Nitro Stout</i>	
FISH SANDWICH	18
blackened haddock, mango jicama salsa, pickles, red onions, dill tartar, potato bun <i>Pairs with Rodney Strong, Chardonnay</i>	
FRIED CHICKEN AND PICKLES SANDWICH	17
kimchi tamarind slaw, shredded lettuce, bread and butter pickles, potato bun <i>Pairs with Mill Street, Hopped & Confused Session Ale</i>	



Vegetarian



Gluten Sensitive

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.



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ENTRÉES

- STEAK FRITES** 26
8oz Flat Iron steak, sous vide and cast iron seared,
garlic parmesan fries, spicy ketchup, natural jus
Pairs with Chateau St. Jean Cabernet Sauvignon
- CAST IRON SEARED JERK CHICKEN** 23
jerk rice, baby bok choy, pickled onion and chili,
honey tamarind glaze, cilantro lime salt
Pairs with Watermelon Mint G&T
- VEGETARIAN CURRY** 15
eggplant, zucchini, red skin potato, yogurt, naan, cilantro,
lime, basmati rice
ADD chicken +6 shrimp +8
Pairs with Durbanville Hills Atlantic View, Sauvignon Blanc
- NASI GORENG** 16
Indonesian fried rice, corn, peas, fried rice noodle, raita,
sambal, scrambled and sunny side egg
Pairs with Honey Lemonade Smash
- SALMON IN DASHI** 24
miso dashi broth, green lentils, broccoli, pickled enoki mushrooms
Pairs with Brickworks Batch:1904 Cider
- BEER BATTERED HADDOCK AND CHIPS** 18
organic lager, dill tartar sauce, lemon
Pairs with Mill Street, Original Organic

DESSERTS

- THREE LAYER CHOCOLATE CAKE** 10
classic three layer, chocolate icing, chocolate shavings

COCKTAIL HOUR

MON-FRI 3-6PM

(EXCLUDING HOLIDAYS)

- MON** | \$6 for 6oz. of Bacalhoa JP Azeitao wine
Henderson's Best \$6.50(16 oz.)
- TUES** | \$7 G&T cocktails
Steam Whistle \$6.50(16 oz.)
- WED** | \$22 Pitchers of Sangria
Collingwood White's Bay IPA - \$6.50(16 oz.)
- THURS** | \$30 Prosecco bottles
Stella Artois, Belgium Lager \$7.50(16 oz.)
- FRI** | \$6.50 Mill Street Organic

WEEKEND BRUNCH \$30 Bucket of Mimosas
(11am - 3pm)

AGAINST THE GRAIN

U R B A N T A V E R N

~TAKE-OUT~

25 Dockside Dr, Toronto / 647.344.1562

