



BRUNCH

WEEKENDS & HOLIDAYS 10:30AM - 3PM

All of our breakfasts are served with free-run eggs and Fred's Breads.

TRADITIONAL BREAKFAST 13

two eggs any style, bacon, peameal, home fries, multigrain toast, fresh fruit, strawberry jam

CLASSIC BENEDICT 15

English muffin, peameal bacon, poached eggs, hollandaise, home fries, fresh fruit

LOX AND TOAST 16

rye toast, house lox, dill marinated cucumber, heritage greens, crisp capers, everything spice

MUSHROOM OMELETTE 17.5
roasted trio of mushrooms, scallion curls, togarashi kewpie, tavern salad

KARAAGE AND WAFFLES 19

Belgian waffles, fried chicken, sunny side egg, plum agrodolce, hot maple syrup, chili, scallion

SWEET & SAVOURY FRENCH TOAST 16.5
challah bread, parmesan crust, sunny side egg, maple hollandaise, maple syrup, chives

ADD Bacon strips +3 Peameal slices +3
Farmer's sausage +4 Toast +2.5

SMALL PLATES

FEATURE SOUP 9

Chef's creation

FAR EAST HUMMUS 15
toasted fennel and coriander, roasted edamame, curried garbanzo, fried curry leaf, mustard seed caviar, kecap manis, warm pita

SPICY SESAME EDAMAME 9
ponzu nuoc cham, charred lime

SALMON TARTARE 14.5

green apple sofrito, chives, pickled chilis, poached shallots, green apple pearls, smoked sea salt, beet chips

BURNT BEEF BITES 15.5

low and slow hickory smoked burnt ends, caramelized bbq sauce, tarragon vinegar, grilled onion aioli, onion strings

JFC 15

karaage chicken, seaweed salad, marinated cucumber, togarashi kewpie, furikake

SESAME GINGER CALAMARI 15
cabbage slaw, sesame ginger drizzle, Thai chili, cilantro, toasted sesame

LOADED NACHOS 14
corn tortilla chips, cheese blend, shredded lettuce, black beans, pickled onions, pico de gallo, jalapeños, green onions, jalapeño lime crema

CHICKEN WINGS 17

urfa biber Buffalo butter sauce, blue cheese, carrots

PESCADO TACOS 13

marinated haddock, guajillo bbq sauce, shredded lettuce, smoked street corn salsa, chipotle hot sauce, lime

AgainstTheGrainTO



AgainstGrainTO



Vegetarian Gluten Sensitive Plant Based Favourite

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.

THE BRUNCH BAR

SALADS

-  **TAVERN** 14
heritage greens, roasted edamame, candied seeds (pumpkin, sunflower), English cucumber, cherry tomatoes, goat cheese, shallot vinaigrette
- EGGLESS CAESAR** 14
crisp romaine hearts, challah croutons, bacon, sumac Caesar dressing, parmesan, charred lemon
-  **LETTUCELESS TUNA NIÇOISE** 24
togarashi seared tuna, seven minute egg, charred haricot vert, nicoise olives, tomatoes, pickled red onions, toasted almonds, sauce gribiche, anchovy vinaigrette
-  **NOODLE BUDDHA BOWL** 16
edamame, corn, shredded carrot, cucumber, avocado, red cabbage, garbanzo beans, chilled udon noodles, black bean vinaigrette, furikake
-  **ADD TO ANY SALAD**
marinated chicken +6 falafel +5 pan seared salmon +10

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.

- CRISPY FRIED CHICKEN SANDO** 21
sriracha buttermilk marinated chicken thigh, cider coleslaw, house bread and butter pickles, swiss cheese, Creole mustard, toasted brioche bun, fries
- TAVERN BURGER** 17.5
100% Ontario prime chuck, shredded lettuce, tomato, shoestring pickles, shaved red onion, ATG special sauce, toasted brioche bun, fries
ADD smoked cheddar + 2
-  **LIGHTLIFE BURGER** 20
pickled beets, fried halloumi, poblano pepper relish, corn "aioli", red fife bun, fries
-  **CHARLESTON CHEESEBURGER** 21
100% Ontario prime chuck, shredded lettuce, bacon, pimento cheese, spicy mango pepper sauce, toasted brioche bun, fries
- NAAN CLUB** 17
marinated chicken breast, shredded lettuce, tomato, cucumber, bacon, chipotle yogurt, fries
Gluten sensitive bun available +2
Substitute tavern salad, classic Caesar or sweet potato fries +3 beef gravy +3

DESSERT

- FRIED BUTTERMILK DONUT HOLES** 9
maple glaze, coconut chantilly cream, shaved coconut chips
- CHOCOLATE LAYER CAKE** 10
chocolate fudge icing, shaved dark chocolate, whipped cream, strawberry



Vegetarian



Gluten Sensitive



Plant Based



ATC Favourite

THE DONUT BUN BURGER BOWL