



SMALL PLATES

FEATURE SOUP

Chef's creation

9



FAR EAST HUMMUS

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

15



SPICY SESAME EDAMAME

ponzu nuoc cham, charred lime

9

SALMON TARTARE

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

14.5

BURNT BEEF BITES

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

15.5

JFC

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

15



SESAME GINGER CALAMARI

cabbage slaw, sesame ginger drizzle, Thai chili, cilantro, toasted sesame

15



LOADED NACHOS

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

14

CHICKEN WINGS

urfa biber Buffalo butter sauce, blue cheese, carrots

17

PESCADO TACOS

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

13

SALADS



TAVERN

heritage greens, roasted edamame, candied seeds (pumpkin, sunflower), English cucumber, cherry tomatoes, goat cheese, shallot vinaigrette

14

EGGLESS CAESAR

crisp romaine hearts, challah croutons, bacon, sumac Caesar dressing, parmesan, charred lemon

14



LETTUCELESS TUNA NIÇOISE

togarashi seared tuna, seven minute egg, charred haricot vert, nicoise olives, tomatoes, pickled red onions, toasted almonds, sauce gribiche, anchovy vinaigrette

24



NOODLE BUDDHA BOWL

edamame, corn, shredded carrot, cucumber, avocado, red cabbage, garbanzo beans, chilled udon noodles, black bean vinaigrette, furikake

16



ADD TO ANY SALAD

marinated chicken +6 falafel +5 pan seared salmon +10



Vegetarian



Gluten Sensitive

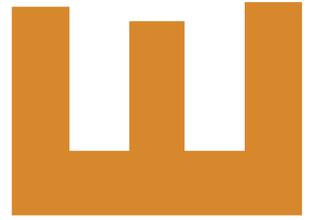
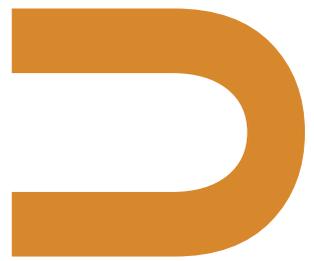


Plant Based



ATC 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.



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

LARGE PLATES

JERK CHICKEN 23

jerk seasoned rice, Shanghai bok choy, honey tamarind gastrique, pickled chili and onion

NASI GORENG 16

Indonesian fried rice, peas, corn, fried rice noodles, scrambled and sunny-side egg, raita, sambal olek

PAN SEARED SALMON 25

pommes purée, charred broccoli, smoked tomato cream sauce

MUSSELS AND FRIES 23

Forty Creek and leek whiskey cream, gremolata, shoestring fries

STEAK FRITES 39

10oz New York striploin, pan roasted mushrooms, natural jus, truffle and sage parmesan fries, garlic aioli

MUSHROOM RISOTTO 22

roasted mushrooms, cashew cream, porcini broth, fresh herbs, cashew parmesan

TOMAHAWK PORK CHOP 37

cider brined pork chop, pommes purée, haricot verts, pommery mustard sauce, fried sage

HADDOCK AND CHIPS 18

Mill St. Organic batter, shoestring fries, dill tartar sauce, charred lemon

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



ATG Favourite

