



LAKESIDE BRUNCH

WEEKENDS & HOLIDAYS 11:00 AM TO 3:00PM

Our brunch is served with free run eggs and Fred's Breads

TRADITIONAL BREAKFAST 13.5

eggs cooked any style, bacon, peameal, ancient grain toast, homestyle potatoes, jam, fruit

LOX & TOAST 17.5

house made lox, marble rye, whipped dill cream cheese, avocado mousse, capers, everything spice

CLASSIC BENEDICT 14

poached eggs, English muffin, hollandaise, homestyle potatoes, fruit

FRENCH TOAST 16.5

sweet and savoury parmesan French toast, maple hollandaise, maple syrup

BAGEL BELT 18

everything bagel, roast pork belly, aged cheddar, poached tomatoes, charred radicchio, cured egg yolk

ADD

Bacon strips +3 Peameal +3 Farmer's sausage +4 Toast +2

ONLY UNTIL 3PM

MIMOSAS FOR THE TABLE \$30 | FOR ONE \$6 (3 oz.)

Bottle of sparkling wine, grapefruit or orange juice.

CAESAR \$5

Smirnoff vodka, Mott's Clamato, horseradish, traditional spices, fresh lemon. (2 oz.)

SMALL PLATES

FRENCH ONION SOUP 13

three onions, two cheeses, brandy beef broth, challah crisps

Pairs with Guinness Stout

ATC PB HUMMUS 15

roasted edamame, curried garbanzo, fried curry leaf, mustard seed caviar, kecap manis, warm pita

Pairs with Charles Baker Riesling

CALAMARI 16

slaw, sweet chili, sesame ginger aioli, cilantro, toasted sesame

Pairs with Rosé, Stratus Wildass, Niagara

🍷 EVERYTHING BURRATA 25

burrata, poached tomatoes, everything spice, honey, olive oil, ancient grain batard, Maldon salt

Pairs with Pinot Grigio, Serenissima

🍷🌱 TRUFFLE FRIES 12

oil, parmesan, herbs, aioli

Pairs with Prestige Prosecco

🌱🍷 CHILLED COLOSSAL SHRIMP 22

chili chive cocktail sauce, lemon

Pairs with Chardonnay, Beringer Founders' Estate

BEEF DIP SLIDERS 22

truffle aioli, parmesan tuile, pickled onions, concentrated beef broth

Pairs with Henderson's Best Amber Ale

🌱 Vegetarian 🌾 Gluten Sensitive 🌱 Plant Based 🌊 Oceanwise 🍷 Favourite 📍 Local

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.

D
N
E
M

AgainstTheGrainTO








AgainstGrainTO





SALADS

-  **SUGAR BEACH SALAD** 26
lobster, crab, shrimp, avocado mousse, arugula, tomato, egg, tarragon vinaigrette
Pairs with Rosé, Stratus Wildass, Niagara
-  **TAVERN** 16
heritage greens, kale, roasted edamame, candied seeds, English cucumber, cherry tomato, goat cheese, shallot vinaigrette
- CAESAR** 17
crisp romaine hearts, challah croutons, crisp bacon, parmesan, white anchovy, charred lemon, eggless sumac caesar dressing
-  **NOODLE BOWL** 19
edamame, corn, shredded carrot, cucumber, avocado, red cabbage, garbanzo beans, chilled udon noodles, furikake, black bean vinaigrette
Pairs with Corpse Reviver #2
-  **ADD TO ANY SALAD**
chicken breast  +6 falafel +5 salmon +10 poached shrimp +11 seared tuna +10

HANDHELDS

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.

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

-   **CHEESEBURGER** 25
100% Ontario prime chuck, shredded lettuce, thick cut pork belly, pimento cheese, spicy mango pepper sauce, toasted brioche bun, fries
Pairs with Mill Street Hazy IPA
-  **CRISPY FRIED CHICKEN** 22
sriracha buttermilk marinated chicken thigh, cider coleslaw, bread and butter pickles, swiss cheese, creole mustard, toasted brioche bun, fries
Pairs with Blackberry Bourbon Sour
-  **TAVERN BURGER** 18
100% Ontario prime chuck, shredded lettuce, tomato, shoestring pickles, shaved red onion, ATG sauce, toasted brioche bun, fries
Pairs with Stella Artois
-  **LIGHTLIFE™ BURGER** 20
pickled beets, fried halloumi, poblano pepper relish, corn "aioli", red fife bun, fries
Pairs with Venceremos
-  **CLUB** 21
marinated chicken breast, shredded lettuce, tomato, cucumber, bacon, chipotle yogurt, naan, fries

DESSERT

- MAPLE DONUT HOLES** 9
maple glaze, coconut chantilly, shaved coconut chips
- CHOCOLATE CAKE** 14
coffee and hazelnut buttercream, vanilla buttercream, dulce de leche essence, chocolate ganache, shavings, pearls

AgainstTheGrainTO



AgainstGrainTO

