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AgainstTheGrainTO










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SNACKS

-   **WATERMELON GAZPACHO** 10
cilantro, zucchini, cucumber, tomato, crème fraîche
-  **FAR EAST HUMMUS** 16
garam masala spiced spread, kecap manis, curried chickpeas, fennel & coriander oil, pita
-  **HOT WINGS** 19
48-hour beer & chili brined, urfa biber, blue cheese
-   **SESAME EDAMAME** 12
spicy sesame, maldon salt, toasted sesame seeds
-   **TRUFFLE FRIES** 14
herbs, truffle oil, parmesan, truffle aioli
-  **TAVERN BREAD** 9
local rosemary focaccia, whipped herb butter, EVOO
-   **YAM FRIES** 12
sea salt, chipotle aioli
-  **KOREAN FRIED CHICKEN LETTUCE WRAPS** 18
cucumber, kimchi, lemon-garlic aioli, coriander
-   **SIMPLE FRIES** 9
sea salt, ketchup
- SESAME GINGER CALAMARI** 19
crispy squid, coleslaw, sesame ginger aioli, sweet chili, toasted sesame seeds, cilantro

FROM THE RAW BAR


-   **CHILLED OYSTERS ON THE HALF SHELL** 25
Chef's choice oysters (6) with lemon, fresh horseradish, cocktail sauce, apple mignonette
-   **CHILLED JUMBO SHRIMP** 25
lemon, cocktail sauce
-   **SCALLOP AND SEA BREAM CEVICHE** 23
tomato, lime, coriander, jalapeño, tortilla chips
- SALMON TARTARE** 19
Canadian salmon, baja soy, seaweed salad, avocado purée, tajin cashews, wonton chips
-  **ATG SEAFOOD PLATTER** 75
Canadian East coast oysters, jumbo shrimp, salmon tartare, ceviche, cocktail sauce, fresh horseradish, apple mignonette

SALADS

- ATG CAESAR** 18
lettuce, bacon, house crisp, white anchovy, parmesan, house-made caesar vinaigrette
-   **TAVERN** 16
heritage blend lettuce, tomato, cucumber, candied seeds, goat cheese, shallot vinaigrette
-   **COMPRESSED WATERMELON AND GOAT CHEESE SALAD** 21
heirloom tomatoes, orange, goat cheese, oregano, mint vinaigrette
- SALMON POKE BOWL** 25
cucumber, avocado, mango, tajin cashews, seaweed salad, sliced jalapeño, pickled onions, sticky rice, wonton chips



ADD TO ANY SALAD

chicken breast  +8 falafel +7 salmon +12 shrimp +12

 Vegetarian  Gluten Sensitive  Plant Based  Oceanwise  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.



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 Add beef gravy \$3

- CRISPY FRIED CHICKEN** 23
spicy buttermilk-brined chicken thigh, cider coleslaw, bread & butter pickles, creole mustard, brioche bun
- ATG BANQUET BURGER** 23
100% Ontario prime chuck, Canadian cheddar, bacon, caramelized onions, truffle aioli, brioche bun
- TAVERN VEGGIE BURGER** 23
bean & vegetable patty, poblano pepper relish, lettuce, tomato, onion, lemon-garlic aioli, brioche bun
- CHICKEN CLUB** 22
mozzarella, olive tapenade, garlic aioli, lettuce, tomato, bacon, rosemary focaccia

TAVERN SPECIALTIES

- NASI GORENG** 20
Indonesian sweet & savoury rice, green peas, corn, carrot, napa cabbage, sambal oelek, coconut raita, vegan egg
- CALIFORNIA CUT STRIPLOIN** 48
8oz AAA steak, asparagus, red wine jus, roasted fingerling potatoes
- JERK CHICKEN** 28
seasoned rice, bok choy, tamarind gastrique, pickled chili & onion
- STEAK FRITES & CAESAR** 39
8oz marinated AAA bavette, chimichurri, smoked salt
- SEARED SALMON** 29
carrot purée, Israeli couscous, peas, tomato, summer squash, dill, citrus crème fraîche
- PAN-ROASTED BRANZINO** 33
rapini, garlic confit, potato coins, lemon caper sauce

DESSERT

- ROTATING GELATO & SOBERT** 10
changes frequently
- CHURROS** 10
salted caramel
- ATG CHOCOLATE CAKE** 12
chantilly cream, chocolate sauce

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