



STARTERS

Soup of the Day ask your server about our soup of the day!	8
Butternut Squash Soup rosemary flavoured & cream	8
Carrot & Cilantro Soup carrot, celery, onion, cilantro, garlic	8
Hand-Cut Fries/ Sweet Potato Fries 8/9 garlic aioli / sriracha aioli	8/9
Beef Tartare classic tartare, egg jam, Golden Hearth sourdough	20
Wings selection of sauces, honey garlic, BBQ, lemon pepper, dynamite, ranch, sweet chili, buffalo and hot sauce	20
Marinated Beets baby beet, orange jam, rosemary, vanilla	18
Grilled Octopus apple butter, preserved apple, kohlrabi, puffed grains, kohlrabi puree	20

SHAREABLES

Charcuterie Board assorted olives, marcona almonds, 2.5oz cured meat, 2.5oz local cheese, crackers	24
Fried Calamari pickled peppers, jalapeno aioli	20
Fungi Flatbread wild & tame mushrooms, cream sauce, mountain oak truffle gouda, goodleaf mustard greens	22
Baked Goat Cheese + Onion Dip woolwich goat cheese, caramelized onions, parmesan crumb, assorted breads	18
Oysters (1/2 dozen) mignonette, lemon, horseradish, sambal	24
Fish & Chips beer battered cod, hand cut fries, coleslaw, lemon wedge, tartare sauce	22

SALADS

Quinoa Salad avocado, red + white quinoa, edamame, radish, dried apricot + prune, raisins chives, spring mix + lemon vinaigrette	15
House Greens mix greens, fennel, radish, lemon vinaigrette	14
Walper Caesar romaine, house-made bacon, grana padano, caesar dressing	15
Orange, Fennel & Shrimp black tiger shrimp, orange, radish, chives, tomato + lemon vinaigrette	18
Seafood Salad celery, mix bell peppers, chives, cherry tomatoes, lemon vinaigrette	18

Add Ons
chicken 8 | salmon 8 | shrimp 8 | **crispy tofu 8**

HANDHELDS

Signature Burger house-ground beef brisket, crispy onion, crispy mushroom, pickled cucumber, remoulade sauce, tomato, lettuce + aged cheddar	24
Social Burger house-ground beef brisket, gunn's hill five brother's cheese, arugula, garlic aioli, house-made bacon, savory shallot jam, brioche bun	22
Buffalo Sandwich buttermilk fried chicken, house-made hot sauce, pickles, lettuce & ranch, brioche bun	22
Crispy Tofu Sandwich tempura tofu, pickled vegetables, jalapeno, cilantro, siracha aioli, onion bun	19
TWH Club smoked cajun chicken, house-made bacon, aged cheddar, heirloom tomato, lettuce, aioli	22

All handhelds are served with a side of fries. Upgrade to sweet potato fries, truffle parm fries, house greens, or caesar salad 3.95

add jalapeno aioli 1
add garlic aioli 1
add vegan aioli 1
add vegan siracha aioli 1



MAINS

Braised Beef Short Ribs celeriac mash purée, vine tomato, asparagus, onion ring, rainbow carrot, beef jus	40	Smoked Eggplant  smoked eggplant puree, potato fondant, vegan chicken, marinara sauce, sautéed spinach	26
14oz Dry Aged Ribeye 28 day dry aged, celeriac mash purée, vine tomato, green beans, red wine jus	48	PEI Scallops cauliflower puree, sugar snap peas, bacon, laurel veloute, green oil	42
Smoked Chicken broccolini, edamame, vine tomato, garlic chip, micro greens, chicken jus	30	Salmon Confit confit salmon, braised cubes potato, beet purée, sugar snaps, whole grain mustard sauce, cherry tomato	34
Pasta al Limone black tiger shrimp, lemon, chili flake, parmesan	28	Mushroom Risotto classic risotto with porcini mushroom stock, parmesan & wild mushroom	32

FROM THE KITCHEN

We're thrilled to introduce the Winter 2024 Menu, inspired by the seasons and the fresh, local + sustainable produce that grows in abundance throughout Southern Ontario. Our Van Osch Farms beef highlight our partnerships with sustainable farms from the area.

We put an emphasis on making items ourselves: like our house-made bacon, dry aged steaks, as well as our pickles, aioli's and dressings - just a few examples of items we take pride in preparing.

We hope that you enjoy the TWH Social Winter Menu!

Chef Nikesh

And The Kitchen Team

WEEKLY FEATURES

SOCIAL MONDAY

Burger & Welly Pint for \$20.00


DESSERT TUESDAY

50% off on all desserts

OYSTER THURSDAY

\$2.00 Oysters

MONDAY & TUESDAY | 5PM - 9PM
WEDNESDAY - THURSDAY | 11:30AM - 2:00PM | 5:00PM - 9:00PM
FRIDAY | 11:30AM - 2:00PM | 5:00PM - 10:00PM
SATURDAY | 8:00AM - 10:00PM
SUNDAY | 8:00AM - 8:00PM

 @twh_social

Ask your server about our gluten free + plant based options!



- Vegan Options