

STARTERS		SALADS	
Soup of the Day ask your server about our soup of the day!	8	Quinoa Salad avocado, red + white quinoa, edamame, radish, dried apricot + prune, raisins	15
Butternut Squash Soup rosemary flavoured & cream	8	chives, spring mix + lemon vinaigrette	14
Carrot & Cilantro Soup carrot, celery, onion, cilantro, garlic	8	House Greens (**) mix greens, fennel, radish, lemon vinaigrette	14
Hand-Cut Fries/ Sweet Potato Fries garlic aioli / sriracha aioli	9 8/9	Walper Caesar romaine, house-made bacon, grana padano, caesar dressing	15
Beef Tartare classic tartare, egg jam, Golden Hearth sourdough	20	Orange, Fennel & Shrimp black tiger shrimp, orange, radish, chives, tomato + lemon vinaigrette	18
Wings selection of sauces, honey garlic, BBQ, lemon pepper, dynamite, ranch, sweet chili, buffalo and hot sauce	20	Seafood Salad celery, mix bell peppers, chives, cherry tomatoes, lemon vinaigrette	18
Marinated Beets baby beet, orange jam, rosemary, vanilla	18	Add Ons chicken 8 salmon 8 shrimp 8 crispy tofu 8	
Grilled Octopus apple butter, preserved apple, kohlrabi, puffed grains, kohlrabi puree	20	HANDHELDS	
F 2 F		Signature Burger	24
SHAREABLES		house-ground beef brisket, crispy onion, crispy mushroom, pickled cucumber, remoulade sauce, tomato, lettuce + aged chedo	dar
Charcuterie Board assorted olives, marcona almonds, 2.5oz cured meat, 2.5oz local cheese, crackers	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
Fried Calamari pickled peppers, jalapeno aioli	20	Buffalo Sandwich	22
Fungi Flatbread	22	buttermilk fried chicken, house-made hot sauce, pickles, lettuce& ranch, brioche bun	
wild & tame mushrooms, cream sauce, mountain oak truffle gouda, goodleaf mustard greens		Crispy Tofu Sandwich (2) tempura tofu, pickled vegetables, jalapeno, cilantro, siracha aioli, onion bun	19
Baked Goat Cheese + Onion Dip woolwich goat cheese, caramelized onions, parmesan crumb, assorted breads	18	TWH Club smoked cajun chicken, house-made	22
Oysters (1/2 dozen) mignonette, lemon, horseradish, sambal	24	bacon, aged cheddar, heirloom tomato, lettuce, aioli	
Fish & Chips beer battered cod, hand cut fries, coleslaw, lemon wedge, tartare sauce	22	All handhelds are served with a side of fries. Upgrad sweet potato fries, truffle parm fries, house greens, or casalad 3.95 add jalapeno 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!

Mikesh
And The Kitchen Team

WEEKLY FEATURES

SOCIAL MONDAY

Burger & Welly Pint for \$20.00

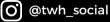
DESSERT TUESDAY

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



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



- Vegan Options