

DINNER

STARTERS

BREAD & BUTTER | 4
Golden Hearth Sourdough


FRIES + AIOLI | 8
Hand-Cut + House-Made


 **SWEET POTATO FRIES | 9**
Sambal Aioli

TWH WINGS | 18
Brined, Smoked & Fried
Chili Glaze | Scallions | Crackling


BEEF TARTARE | 16
Classic Tartare | Egg Jam
Golden Hearth Sourdough
Van Osch Farms

 **OYSTERS | MARKET PRICE**
Horseradish | Mignonette
House-Made Hot Sauce
Ocean Wise | by the half dozen only

 **FRIED CALAMARI | 16**
Shishito Pepper | Grilled Lemon
Saffron Aioli


 **GRILLED BC OCTOPUS | 18**
Lime Gel | Lime Leaf | Coriander Oil
Sweet Potato Purée | Buttermilk
Ocean Wise Octopus

SALADS & BOWLS

 **HOUSE GREENS | 10 | 14**
Mustard Greens | Fennel | Radish | Lemon
Vinaigrette

PEAR AND BLUE CHEESE | 16
Watercress | Back Forty Highland Blue
Cheese Candied Walnuts | Sherry Vinaigrette
Thyme and Honey Raisins | Compressed Pear

WALPER CAESAR | 10 | 14
Romaine | House-made Bacon
Grana Padano | Caesar Dressing

 **ZESTY QUINOA BOWL | 22**
Quinoa | Beet Spirals | Shaved Carrot
Edamame | Citrus Vinaigrette

GRILLED FETA BOWL | 24
Ancient Grains | Hummus | Cherry Tomato
Marinated Cucumber | Spring Mix | Tzatziki

ENHANCEMENTS

ADD 10 OZ STEAK | 18 ADD CHICKEN | 10 ADD SALMON | 12 ADD TOFU | 6



SHAREABLE

BAKED GOAT CHEESE + ONION DIP | 16
Woolwich Goat Cheese | Caramelized Onions
Parmesan Crumb | Assorted Breads

FRESH MOZZARELLA | 17
Pistachio Butter | Nasturtium Oil
Meyer Lemon | Sourdough

MEAT AND CHEESE BOARD | 32
Chef Nathan's Selection of
Local Meats & Cheese | Preserved
Vegetables | House-made Chutney
House-made Mustard | Wild Flower Honey

FUNGUY FLATBREAD | 20
Wild & Tame Mushrooms | Cream Sauce
Mountain Oak Truffle Gouda GoodLeaf
Mustard Greens

**SMOKED PROSCUITTO
FLATBREAD | 20**
Niagara Proscuitto | Chevre | Rose
Sauce | GoodLeaf Arugula



**SUMMER VEGETABLE
FLATBREAD | 16**
Ontario Eggplant & Zucchini | Red Onion
Jam | Spinach

MONDAY

PINT + BURGER
\$20

TUESDAY

TACO
TUESDAY

WEDNESDAY

WINE DOWN WINES
50% OFF SELECT BTLS

THURSDAY

\$2 BUCK A SHUCK
OYSTERS

FRIDAY

FISH N' CHIPS
\$20

SATURDAY

BRUNCH +
\$4 MIMOSAS

SUNDAY

BRUNCH +
\$9 SANGRIA

HANDHELDS

THE SOCIAL BURGER | 21

House-Ground Brisket | Gunns Hill Five Brother's Cheese | Arugula
House-Made Bacon | Savoury Shallot Jam | Garlic Aioli | Brioche
Bun

BUFFALO CHICKEN SANDWICH | 21

Buttermilk Fried Chicken | House-Made Hot Sauce | House-Made
Pickle | House-Made Ranch | Brioche Bun

HALLOUMI BURGER | 18

Fried Halloumi | Shredded Lettuce | "Mac Sauce" | Dill Pickle |
Onion Bun



CRISPY TOFU SANDWICH | 18

Tempura Tofu | Pickled Vegetables | Jalapeño | Cilantro | Sambal Aioli
| Onion Bun

TWH CLUB | 18

Pulled Chicked | House-Made Bacon | Aged Cheddar | Heirloom Tomato
| Aioli

ALL SANDWICHES AND BURGERS ARE SERVED WITH A SIDE OF
FRIES. UPGRADE TO YAM FRIES, HOUSE GREENS SALAD OR CAESAR
\$3.95



VEGAN



ocean wise. A SUSTAINABLE CHOICE

MAINS

SMOKED CHICKEN | 28

Honey Glazed Breast | Panzanella Salad | Aged Balsamic
| Pecorino Verona



TUNA NICOISE | 32

Grilled Albacore Tuna | Confit Fingerling | Green Bean |
Conestoga Egg | Anchovy | Olive | Sherry Vinaigrette



CRISPY SALMON | 32

Atlantic Salmon | White Bean Puree | Grilled Broccolini | Spicy
Heritage Pork Nduja Vinaigrette



VEGAN ORZO PASTA | 22

Smoked Tomato Sauce | Ontario Asparagus | Roasted Red
Pepper | Oregano



SHRIMP & MUSSEL PASTA | 28

PEI Mussels | Black Tiger Shrimp | Lemon | Chili | Local Butter

SAUSAGE & PESTO PASTA | 24

House-Made Sausage | Basil Pesto | Brie Cream | Garlic Crumb

10 OZ VAN OSCH FARMS STRIPLOIN | 38

AAA Angus Striploin | 21 Day Dry Aged | House-cut Fries
| Beef Jus | Aioli

14 OZ VAN OSCH FARMS RIBEYE | 46

14oz Ribeye | 28 Day Dry Aged | House-cut Fries
| Beef Jus | Aioli

DESSERT



VEGAN CARROT CAKE | 10

Gluten Free Cake | Vegan Cream Cheese Icing | Walnuts

FLOURLESS CHOCOLATE TORTE | 12

Rich Chocolate | Raspberry Coulis

CLASSIC CHEESECAKE | 10

Classic Cheesecake | Strawberry Compote