









KITCHEN BY: all saints

#### Daily Soup 14

Rotating Daily Soup + Working Title Bread

#### Pear Panzanella 16

Grilled Halloumi | Heirloom Tomatoes, Poached Pear, Wild Arugula + Olives | Croutons + Balsamic Dressing [ vegan option available ]

### Roasted Brussels Sprouts + Broccoli Caesar 18

Crispy Onions, Bacon Lardons + Pecorino | Poached Egg | Lemon + Truffle Aioli

### Squid + Chorizo 22

Goat's Cheese + Sumac Cream | Preserved Stone Fruit Salsa | Herb Oil

### Mussels + Toasted Baguette 19

White Wine, Confit Garlic + Thyme Broth

#### Grilled Acorn Squash 16

Mint, Goat's Feta + Pine Nuts | Za'atar | Pomegranate + Maple Caramel

#### SHARING

### Baked Brie 22

Haskap Compôte | Rosemary + Confit Garlic | Crostini

### Breads + Spreads 26

Working Title Breads | Harissa, Sweet Potato + Red Pepper Dip | Artichoke, Eggplant + Arugula Dip | Beet, Fennel + Balsamic Dip [vegan]

### Charcuterie

House-Cured Meats + Local Cheeses, served with Baguette, Crostini, House Mustard, Chutney, Olives + Pickled Things

38 for 4 choices // + 7.5 each additional item See today's list for all the choices

### Roast Chicken + Mushroom Gnocchi 29

Parmesan + Truffle Oil | Crispy Beets

## Seafood Pappardelle 34

Scallop, Mussels, Shrimp + Trout | Roasted Shallots + Confit Garlic

### Beef Wellington 32

Beef Tenderloin | Mushroom Fricasée | Green Pea + Potato Cream | Maple Roasted Carrots + Brussels Sprouts | Brandy Beef Reduction

### Steelhead Trout + Almond Gremolata 32

Bok Choy + Carrots | Caper + Dill Beurre Noisette

### KIDS

main course, chocolate brownie + a kids cocktail - 15

> Chicken Fingers Tomato Pappardelle

# Lion's Mane Steak 24

Spiced Sweet Potato | Bok Choy | Beet Purée [vegan]

### Red Curry + Coconut Laksa 24

Char Sui Tofu | Vermicelli | Snow Peas, Bok Choy + Baby Corn | Lime + Cilantro OII | Chilli Crisp [vegan]

- add Shrimp or Pork Belly 8

# Black Cherry Duck Breast 36

Confit Potatoes | Charred Brussels Sprouts, Carrots + Beets | Black Cherry, Orange + Port Glaze

# **DESSERTS**

Crème Brûlée | Seasonal Berries + Fruit Compôte 9

Espresso Chocolate Cake | Mocha Mousse 9

# Take home meals + bottleshop

Keep an eye out for our growing range of take home meals and snacks, as well as our new selection of natural and biodynamic wines



### Events at allsaints

weddings, conferences, private dining, high teas, brunches & more www.allsaintsottawa.ca