

LUNCH

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## APPETIZERS

HOUSE-MADE FOCACCIA 	10
<b>Baco Noir Vinegar</b>   <b>Seasoned Olive Oil</b>   <b>Smoked Maldon</b>	
GNOCCO FRITTO 	16
<b>Fried Fritter</b>   <b>La Cultura Coppa</b>   <b>Seasonal Fruit Preserve</b>	
ROASTED ONTARIO BUTTERNUT SQUASH SOUP  	19
<b>Toasted Venetian Spices</b>   <b>Warner Farms Pickled Apple</b>   <b>Kabocha Squash</b>   <b>Hewitt's Dairy Crème Fraîche</b>	
CIDER-BRAISED PORK CHEEK  	20
<b>Pickled Ontario Apple</b>   <b>Celeriac Purée</b>   <b>House-Made Pancetta Lardon</b>   <b>Spelt Risotto</b>   <b>Hazelnuts</b>	
LOCAL BURRATA  	29
<b>Salt-Roasted Cookstown Beets</b>   <b>Warner Farms Cranberry Gel</b>   <b>Capella Meadows Feta</b>   <b>Grimo's Nursery Black Walnut</b>   <b>Winter Citrus</b>	
MARTIN'S FARMS ONTARIO BEEF TARTARE	28
<b>Hand-Cut Denver Steak</b>   <b>Porcini Crema</b>   <b>Caper</b>   <b>Shallots</b>   <b>Brodflour Garlic Crostini</b> ADD BLACK TRUFFLE \$12	

 Vegan  Vegetarian  Contains Pork  Gluten-Free  Contains Nuts  Halal

 Contains Alcohol  Contains Alcohol | All prices are exclusive of service charge, tax and gratuity.

Please let our colleagues know if you have any food allergy or special dietary requirement.

The menu items highlighted in green are part of our "Rooted in Nature " program, showcasing the finest local and seasonal ingredients sourced from local Canadian farmers and purveyors, meticulously crafted to pay homage to their dedication.

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## SALADS

CLASSIC CAESAR SALAD   19  
**Crisp Romaine Lettuce** | **Cured Bacon** | **Sourdough Croutons** |  
Parmigiano-Reggiano | **Chives** | **Black Garlic Caesar Dressing**

ORGANIC MIXED GREENS SALAD    19  
**The New Farm Hydroponic Greens** | **Sliced Apple** | **Radishes** |  
**Aged Ontario Cheddar** | **Roof-Top Honey and Rosemary Pecan Praline** |  
**Vanilla and Pear Vinaigrette**

## ENHANCEMENTS

**MARTIN'S HALAL FLAT IRON** 29

**CAPE D'OR SALMON** 29

**HALAL CHICKEN BREAST** 20

**LOCAL BURRATA** 22


## PASTAS

SWEET POTATO MEZZELUNE  28  
**Ohme Farms Sage** | **Brown Butter** | **Smoked Goat's Ricotta** | Marcona Almonds

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## PASTAS

HAND-MADE GNOCCHI   32

**Lennox Farms Potato Gnocchi** | **Ontario Braised Rabbit** |  
**Roasted Marc's Mushrooms** | Parmigiano-Reggiano Fonduta | Chives  
(Make it vegetarian - \$28)

BRODFLOUR BUCATINI BOLOGNESE   32

**Red-Wine Braised Pork, Veal and Beef Ragù** | **Stoney Creek Tomatoes** |  
**Barolo-Soaked Sheep's Cheese** | Basil

## ENTRÉES

CHICKEN SUPREME  28

**Kozlik's Mustard Spätzle** | **Double-Smoked Bacon** | **Zephyr Farms Braised Savoy Cabbage** | **Crisp Ohme Farms Sage** | **Provision Apricot-Infused Chicken Jus**



BOSK SIGNATURE BURGER 29

**6oz In-House Ground Ontario Prime Beef Patty** | **Fred's Bread Brioche** |  
Roasted Cremini Mushrooms | **Cookstown Arugula** | Fontina | Onion Agrodolce  
Choice of Fries or Salad


BISTECCA   34/58

Choice of: **6 oz Martin's Flat Iron** or **6 oz AAA Ontario Beef Tenderloin**  
**Top Tomato Farms Cured Tomatoes** | **Crispy Lennox Farms Fingerling Potatoes** |  
**Niagara Red Wine Jus** | Salsa Verde

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