# APPETIZERS

SEASONAL SOUP 7

HALLOUMI 14

Crispy Halloumi with green tahini and spicy mayo on sauteed dandelion greens with lemon

CAULIFLOWER “WINGS” 13 Served with a vegan ranch dressing carrot and celery sticks

CALAMARI 16/17 Choose between plain with lemon aioli or Sambal sauteed with red onions, peppers and a spicy sambal sauce

TACOS GOT SEOUL 12 Slow braised beef brisket, house-made kimchi, Monterey

Jack, sesame seeds and Korean aioli on fresh corn tortillas

# SALADS - ADD PROTEIN FOR $6

OAKWOOD SALAD 8/15

Heritage greens, grape tomatoes, English cucumbers, amaranth sprouts and preserved lemon vinaigrette.

ARTISANAL CAESAR 9/16

Romaine, crispy lardons, shaved Reggiano, croutons, white anchovy and house-made Caesar dressing.

 BEET AND CHEVRE SALAD 17

Roasted Ontario beets, mixed greens, pickled red onion, toasted sunflower seeds and a balsamic dressing with chevre.

GREEK SALAD 9/16

Romaine, bell peppers, red onion, cucumber, tomatoes, feta and kalamata olives.

## MAINS

OAKWOOD BURGER 17 7oz chuck, brisket and short rib patty served on an Ace bakery bun with lettuce, tomato, pickle, red onion and hand cut fries.

Add bacon or smoked cheddar cheese 1.50 / caramelised onions 1 -SUB BEYOND MEAT FOR $2-

KFC - Korean Fried Chicken 22 Fried chicken thigh with kimchi fried rice or fries and vegetables.

ONTARIO LAKE TROUT 25 Pan seared ,Ontario scape pesto butter, charred leeks and roasted Ontario fingerlings.

STEAK FRITES 34

8oz AAA NY striploin, grilled to temp and served with red wine and thyme demi-glace, fries and seasonal vegetables.

CRISPY TOFU 16

Fried Tofu (spicy or mild) lettuce, pickle, tomato, red onion, vegan cheese and mayo on toasted ACE bun with frites.

BBQ PLATE VEGGIE STYLE

Pulled smoked BBQ jackfruit, hand cut fries, mac & cheese, Vegan wings, and coleslaw.

**SIDES - ALL $6**.

Roasted fingerlings sweet potato fries

Panko onion rings mac & cheese Coleslaw