

# clay

## Appetizers

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<b>House Made Bread</b>	4	<b>Mushroom Toast</b>	15
<b>Russet Fries</b>	9	<i>Ciabatta, Truffle Chevre, Roasted Wild Mushrooms, Burnt Honey, Pea Shoots</i>	
<i>Malt Aioli</i>			
<b>Soup</b>	12	<b>Fish Charcuterie</b>	20
<i>Seasonally Inspired</i>		<i>Crème Fraîche, Pickles, Crostinis</i>	

## Salads

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<b>Chopped Salad</b>	16	<b>Root Vegetable Salad</b>	16
<i>Smoked Goat Cheese, Herbs, Roasted Pears, Pickled Squash, Black Pepper Vinaigrette, Maple Walnuts</i>		<i>Turmeric Roasted Root Vegetables, Smoked Beets, Coconut Mint Raita, Apple Chutney, Puffed Wild Rice, Pumpkin Seeds</i>	

## Mains

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<b>French Omelette</b>	18	<b>Fish &amp; Chips</b>	23
<i>Seasonally Inspired</i>		<i>Fogo Island Cod, Steam Whistle Beer Batter, Tartar Sauce, Cabbage Slaw</i>	
<b>Tomatillo Shakshuka</b>	20	<b>Catch of the Day</b>	MP
<i>Fried Eggs, Sourdough</i>		<i>Chef's Daily Special</i>	
<i>+ Add Ham \$3</i>			
<b>Parisienne Gnocchi</b>	22	<b>Flat Iron Steak</b>	28
<i>Duck Confit, Cranberry Jus, Potato Chips</i>		<i>Chimichurri, Potato Churros, Red Bell Pepper Jam</i>	
<b>Clay Burger</b>	23		
<i>Ontario Lamb, Jalapeño Jelly, Red Onion, Pickled Mustard Seeds, Goat Cheese</i>			

## Sweets

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<b>Vegan Chocolate Cremeux</b>	10	<b>Crumble</b>	10
<i>Berries, Coconut Whipped Cream</i>		<i>Seasonally Inspired</i>	

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## SAVOUR: FOOD CULTURE IN THE AGE OF ENLIGHTENMENT

### ***Appetizers***

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#### **Pumpkin Soup**

*Croutons, Creme Fraiche, Candied Pumpkin Seeds*

*or*

#### **Chopped Salad**

*Smoked Goat Cheese, Herbs, Roasted Pears,  
Pickled Squash, Black Pepper Vinaigrette,  
Maple Walnuts*

### ***Mains***

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#### **Omelette**

*Spinach, Parmesan, Breadcrumbs*

*or*

#### **Parisienne Gnocchi**

*Duck Confit, Cranberry Jus, Potato Chips*

### ***Sweets***

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#### **Crumble**

*Seasonally Inspired*

*or*

#### **Chocolate Cremeux**

*Berries, Coconut Whipped Cream*

***\$45 Per Person***