

DINNER

SHAREABLES

✓ **WARM HOUSE-MADE SOURDOUGH PULL-APART BUNS 10**
with local butter and extra-virgin olive oil

🌱 ✓ **WARM OLIVES 13**
black Bella di Cerignola and Vertes alla Calce olives, coriander, chilis, orange and lemon zest

🌱 **DEVEILED EGG TRIO 21**
caviar, black truffle, chive

CHICKPEA FRIES 22
harissa sauce, roasted garlic aioli, scallion, Maldon sea salt

🌱 **BEETS 24**
roasted za'atar beets, labneh tahini vinaigrette, pomegranate molasses, seared halloumi and crispy beet chips

🌱 **BAKED BRIE 25**
roasted grapes, hot honey, spiced cashew and sourdough baguette

🌱 **CRISPY CALAMARI 24**
rice flour dusted, with lemon and tzatziki

🌱 **LARGE POACHED SHRIMP (6) 25**
with fresh horseradish cocktail sauce

PICKEREL CAKE 26
fennel slaw, chive, preserved lemon and mustard dill tartar sauce

🌱 **WARM GARLIC SHRIMP (6) 27**
on parsley pistou

🌱 **SEARED YELLOW FIN TUNA 30**
black Bella di Cerignola olives, tomatoes and capers

CHICKEN SOUVLAKI 26
tzatziki, tomato cucumber salad, and grilled pita

FGH CHARCUTERIE 28
ever-evolving selection of Canadian meats and cheeses served with pickled shallots, seasonal house pickles and lavosh

BISON CARPACCIO 33
seared bison tenderloin, roast garlic rouille, pickled shallot, crumbled olives, sweet drop pepper, cured egg yolk, sunchoke crisp and shaved black truffle

🌱 **OYSTERS in the HALF-SHELL 4.5 ea**
with fresh horseradish, apple mignonette, hot sauce

🌱 **CHILLED SEAFOOD PLATTER (SERVES 2) 90**
lobster tail, shrimp (6), oysters (6), crab claws (6) with mignonette, house cocktail sauce, fresh horseradish

OSCIETRA CAVIAR (30g) & WARM POTATO BLINI 180
house-made potato chips, chives, shallots, egg yolk, crème fraîche

DINNER

SOUP OF THE DAY 12

FRENCH ONION SOUP 16

SALADS

+ 🍷 Grilled chicken skewer 9 + 🍷 Garlic shrimp (3) 12

🍷 ✓ **FGH HOUSE 24**

shaved fennel, sliced radish, cherry tomatoes, finished with sherry shallot vinaigrette

✓ **CAESAR 24**

classic brasserie dressing, sourdough croutons and grated Parmigiano Reggiano DOP

ICEBERG 24

blue cheese ranch, lardon, pickled shallot, N'duja crumb, sumac

🍷 ✓ **SQUASH & KALE 24**

roast delicata squash, kale, shallot, almond butter, pomegranate seed, whipped chèvre

🍷 **NIÇOISE 34**

4oz seared yellow-fin tuna, pickled green beans, soft-boiled Nature's Farm™ Smart Egg™, potatoes, white anchovy, red wine vinaigrette

FGH SIGNATURE PIZZA

A contemporary house-made Italian style pizza made with 100% biga with a 72-hour fermentation, 80% hydration, Prairie Flour Mills organic flour and Vecchio Molino Semola Rimacinata.

+ confit tomatoes 5 + buffalo mozzarella 10

✓ **TRADITIONAL MARGHERITA 26**

San Marzano tomatoes, fior di latte, basil, Pecorino Romano DOP, extra virgin olive oil

PEPPERONI 28

San Marzano tomatoes, fior di latte, Brooklyn-style pepperoni

✓ **FUNGI 30**

Taleggio, roasted mushrooms, fontina, fior di latte, marjoram

CULATELLO 35

24-month aged Culatello di Ruliano DOP, balsamic cippolini, fior di latte, arugula

SAUSAGE 30

Italian pork sausage, rapini, Calabrian chili, pecorino cream

DINNER

ENTRÉES

 **MOULES FRITES 34**

West Coast Honey Mussels prepared in a Marinière-style of white wine, garlic, parsley and cream

 **ÖRA KING SALMON 55**

caper berry beurre blanc, shallot, gherkin, confit potato, chive, chervil

 **DOVER SOLE à la MEUNIÈRE 95**

beurre noisette, lemon, caper, herbs (market availability)

  **BEYOND® HOT ITALIAN 'SAUSAGES' + RAPINI 28**

Cannellini beans, preserved Calabrian chili, lemon and fennel soffritto

HALF-ROAST CHICKEN 45

farro, radicchio, pickled apricot, arugula and parsley pistou

FGH SMASH CHEESEBURGER & FRIES 32

fresh ground chuck with lettuce, tomato, onion, mayonnaise, Bothwell cheese, on a fresh house-made potato bun
+ house bacon 2 (Beyond® Burger vegan patty with plant-based cheddar available)

MILK-FED VEAL MEATLOAF 36

with mushroom gravy, buttered potato purée, steamed asparagus

 **DUCK FRITES 42**

confit duck leg, green peppercorn demi-glace

 **24-HOUR BRAISED CHUCK FLAT 48**

served with buttered potato purée and seasonal vegetables

 **CENTRE CUT CANADA PRIME BEEF TENDERLOIN (5oz) 60 | (10oz) 85**

served with mushroom demi-glace, buttered potato purée and chef's choice vegetables

 **NEW YORK STRIPLOIN (14oz) 85**

served with red wine demi-glace, buttered potato purée and chef's choice vegetables

 **RIBEYE 90**

served with mushroom demi-glace, bone marrow buttered potato purée and chef's choice vegetables

SHAREABLE SIDES

LOBSTER TAIL 45

  **FRIES 15** with malt vinegar aioli

 **CAULIFLOWER 15.5** gratin with Mornay sauce and herbed breadcrumbs

  **BUTTERED POTATO PURÉE 16.5**

  **ASPARAGUS 15.5** steamed with harissa

 **BROCCOLINI XO 16.5** roasted with shitake, bacon, shrimp sauce