



## "The Arms"

at South Park & Spring Garden

### Supper


4pm-11pm daily


Soup of the day, ask your server. \$8

Seafood chowder, with toasted sliced baguette. \$15

Classic French onion soup broiled with melted gruyère. \$11

Chopped romaine hearts with anchovy caesar dressing, bacon bits, croutons & parmesan cheese. \$13

 Cobb Salad - tandoori chicken, boiled egg, bacon bits, urban blue cheese, watercress & avocado with buttermilk dressing. \$16


 Greek Salad - plum tomatoes, english cucumber, red onions, bell peppers, feta, castelvetrano & kalamata olives. \$14

Tuna Tartare - traditionally prepared with dijon, shallots and capers, topped with avocado puree, horseradish aioli, crostini. \$15

 Frisée & Fennel Salad with pickled rhubarb, golden raisin, field strawberries & crumbled goat cheese. \$14

Local cheese board, Ran-Cher Acres goat cheese & Ciro Comencini's Taleggio with Urban Blue, whole roasted garlic bulb, our house made jams and lightly toasted sliced baguette. \$18

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 Green curried pan seared Shrimp with rice vermicelli, shiitake mushrooms & coconut sauce. \$24


Slow braised local Black Angus beef short rib, chive garlic mashed potatoes & blueberry whiskey reduction. \$25

 Buddha Bowl - chickpea salad, oven roasted sweet potato, avocado, watercress, lotus root chips & tamarind chutney. \$20

Slow braised Oulton Farm Lamb ragout, with housemade pasta & fresh grated parmesan. \$23

Butter Chicken, marinated with saffron spiced yogurt, basmati rice, kachumber salad, pureed cashew sauce. \$27

 12 oz char grilled Canadian Reserve Angus striploin with Café de Paris butter & garlic mashed potatoes. \$31

 Dill cured local Halibut, oven roasted with roma tomatoes, EVOO & cider cream sauce. \$29