

DINNER

SHAREABLES

✓ **WARM HOUSE-MADE SOURDOUGH PULL-APART BUNS 9.5**

with local butter and extra-virgin olive oil

🌱 ✓ **WARM OLIVES 12.5**

black Bella di Cerignola and Vertes alla Calce olives, coriander, chilis, orange and lemon zest

🌱 **BAKED BRIE 24**

roasted grapes, hot honey, spiced cashew and sourdough baguette

🌱 **BURRATA & CONFIT TOMATOES 26**

burrata Pugliese, slow-roasted cherry tomatoes, olive oil, balsamic vinegar and toasted sourdough

✓ **CAULIFLOWER CEVICHE 25**

avocado, cherry tomato, cucumber, crispy tostada

🌱 **LARGE POACHED SHRIMP (6) 24**

with fresh horseradish cocktail sauce

PICKEREL CAKE 25

fennel slaw, chive, preserved lemon and mustard dill tartar sauce

🌱 **WARM GARLIC SHRIMP (6) 26**

on parsley pistou

🌱 **CRISPY CALAMARI 22.5**

rice flour dusted, with lemon and tzatziki

FGH CHARCUTERIE 26

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

BISON CARPACCIO 32.5

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

🌱 **SEARED YELLOW FIN TUNA 28.5**

black Bella di Cerignola olives, tomatoes and capers

🌱 **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 SALAD 22.5**

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

✓ **CAESAR SALAD 22.5**

classic brasserie dressing, sourdough croutons and grated Parmigiano Reggiano DOP

🍷 ✓ **ICEBERG SALAD 22.5**

avocado, radish, shallot, lemon garlic vinaigrette

🍷 ✓ **CUCUMBER SALAD 18.5**

crème fraîche, pickled zucchini, crispy quinoa, mint, hot honey

🍷 ✓ **BEETS 22.5**

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

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 25**

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

✓ **FUNGI 28**

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

PEPPERONI 27

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

CULATELLO 34

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

SAUSAGE 28

Italian pork sausage, rapini, Calabrian chili, pecorino cream

DINNER

ENTRÉES

 **NIÇOISE 33**

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

 **MOULES FRITES 33**

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

 **PERCH 48**

miso beurre blanc, edamame, ash oil, beet powder

 **PAN ROASTED KING SALMON 55**

with chive crème fraîche, hollandaise, grilled lemon

 **DOVER SOLE à la MEUNIÈRE 95**

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

 **LOBSTER TAIL 60**

N'duja bisque, ajo blanco and sunchoke chip

  **BEYOND® HOT ITALIAN 'SAUSAGES' + RAPINI 25**

Cannellini beans, preserved Calabrian chili, lemon and fennel soffritto

CHICKEN SOUVLAKI 24

tzatziki, tomato cucumber salad, and grilled pita

HALF-ROAST CHICKEN 44

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 bun
+ house bacon 2 (Beyond® Burger vegan patty with plant-based cheddar available)

 **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

SIDES

 **FRIES 15**

with malt vinegar aioli

  **ASPARAGUS 15.5**

steamed with harissa sauce

CAULIFLOWER 15.5

gratin with Mornay sauce and herbed breadcrumbs

 **BROCCOLINI XO 16.5**

roasted with shitake, bacon, shrimp sauce

 **BONE MARROW MASHED POTATO 16.5**