



APPETIZERS

CAULIFLOWER SOUP {V}{G} ROASTED CAULIFLOWER + CREAM + PARSLEY OIL + GRANA PADANO	8
SHRIMP TEMPURA + CHILI AIOLI + PEA SHOOT	14
SCALLOPS {G} SEARED SCALLOPS + LEEK & BROWN BUTTER PUREE + BACON JAM + PINE NUTS	14
CAULIFLOWER FLORETS {V} TEMPURA CAULIFLOWER + COCONUT CURRY SAUCE + SWEET POTATO + PICKLED ONIONS..	11
POUTINE DUCK CONFIT + AGED CHEDDAR + BEEF JUS	15
MAC & CHEESE {V} DOUBLE SMOKED CHEDDAR + ORZO + CROUTON BREAD CRUMB	10
CALAMARI CORN FLOUR + LEMON CAPER ROASTED GARLIC AIOLI + CAJUN DUSTED.....	14
PORK BELLY CRISPY PORK BELLY + PROSCIUTTO + TRUFFLE AIOLI + POACHED APPLES + PEA SHOOTS + SHERRY REDUCTION	15
CRAB RISOTTO CAKES BLUE CRAB + ARBORIO RICE + PEAS + PARMESAN + BASIL MAYO + DRESSED GREENS ..	15

SALADS

CAESAR SALAD ROMAINE + BROWN BUTTER CROUTONS + PANCETTA + PARMIGIANO REGGIANO	6.5/12
SEASONAL GREENS {V}{G} BABY LETTUCE + MICRO GREENS + TOASTED PECANS + FRESH BERRIES + POACHED APPLES + BLUEBERRY VINAIGRETTE	5.5/10
BEET SALAD {V}{G} ORGANIC BEETS + ARUGULA + SPINACH + GOAT FETA + WALNUTS + HONEY BALSAMIC VINAIGRETTE	7/13
ROASTED PEAR SALAD {V}{G} ROASTED PEARS + MANDARINS + ALMONDS + FIGS + SPINACH & ARUGULA + PEACH VINAIGRETTE	8/15
TOMATO SALAD {V}{G} FRESH TOMATOES + FIOR DI LATTE + CREAMY BASIL + BALSAMIC GASTRIQUE + BASIL OIL ...	7/13

ADD
 { CHICKEN \$6/ FLAT IRON STEAK \$12 }

MAIN COURSES

STEAK AND FRITES

GRILLED FLAT IRON STEAK + SAUTÉED CREMINI MUSHROOMS + PEPPERCORN SAUCE + FRIES + TRUFFLE MAYO..... 26

DUCK

PARMESAN & CORN BARLEY "RISOTTO" + SHAVED FOIE GRAS + ROASTED CARROTS + PARSLEY OIL + BLACK CURRANT REDUCTION 29

PASTA

PENNE + SHRIMP + CHORIZO + BABY SPINACH + ROASTED TOMATOES + BASIL & CHIPOTLE CREAM..... 27

BEEF SHORT RIB {G}

BONELESS SHORT RIB + ROASTED GARLIC MASH + GREEN BEANS + BORDELAISE SAUCE.. 29

PORK TENDERLOIN

CRISPY POLENTA + BABY KALE + BEETS + BACON JAM + CORN VELOUTÉ25

TUNA

SEARED RARE + HOUSE GUACAMOLE + PICKLED RED ONIONS + ROASTED FINGERLINGS + BABY KALE + SCENTED SOYA..... 29

CHICKEN SUPREME

RICOTTA GNOCCHI + ROASTED RED PEPPERS + BABY SPINACH + SUNDRIED TOMATO CREAM + CRUMBLLED GOAT FETA 25

VENISON {G}

VENISON LOIN + WILD BOAR SAUSAGE + ROASTED SWEET POTATOES + SWEET PEAS + BLUEBERRY JUS 29

GNOCCHI

RICOTTA GNOCCHI + GREEN BEANS + SWEET PEA + OYSTER MUSHROOMS + SHAVED PARMESAN + BROWN BUTTER SAUCE 21

FEATURE LARGE PLATE

CHEF JASON LEGERE CREATES A NIGHTLY FEATURE WHICH SHOWCASES THE MOST SEASONAL PRODUCTS AVAILABLE. MARKET PRICE

LOCAL FARMERS & SUPPLIERS

BURT'S GREENHOUSE + KELLY'S GOURMET MUSHROOMS + QUINN'S MEATS + COOKE'S FINE FOODS
+ CHA CHA TEA + PASTA GENOVA + ASIAN MARKET + KINGSTON OLIVE OIL CO. + BREADMAN BAKERY
+ CREEL & GAMBREL + ENRIGHT CATTLE CO. + LEMOINE'S POINT FARM
+ CÓCÓ CHOCOLATE + MIO GELATO

{ Days on Front offers contemporary Canadian cuisine, reflective of a simplified, yet refined approach to taste. We are proud to offer the finest ingredients, sourced locally whenever possible. We shop for quality and consistency, and we strive to maintain our menu with the most interesting and intriguing seasonal ingredients. }
With our attentive, knowledgeable staff, we are confident you will enjoy your dining experience.

CHEF & PARTNER JASON LEGERE

{V} = VEGETARIAN
{G} = GLUTEN FREE