Dinner

335

Your Enjoyment Is Certainly A Matter Of Pride For Us. We Use Fresh Ingredients, Locally Sourced & Organic As Much As Possible To Bring The Best Ontario Farming Has To Offer To Your Plate. Our Delicious Food Is Made From Scratch In-House Right When You Order And Takes Time To Prepare.

Your Patience Is Very Much Appreciated While We Create Something That Is Definitely Worth Waiting For.

With love The 335 Family

APPETIZERS & SMALL PLATES

BREAD SERVICE. 9

House Sourdough Bread, Garlic Cheese Flatbread, Bianca, Herb Butter

CALAMARI & BRUSSELS SPROUTS. 22

Tempura Coated, Tossed in Bianca, Served With Lemon Aioli

WILKINSON DIP. 21

A Mix Of Cheese & Herbs With Roasted Banana Peppers & Red Sauce. Served With Sourdough

MUSSELS & FRITES. 24 | 29

Garlic, Shallots, White Wine, Butter & Fresh Herbs. Topped With Hand Cut Fries And Aioli

SEARED SCALLOPS. 26

Ask Your Server About Our Daily Scallop Feature

ANTIPASTO FOR TWO. 36

Curated Meats, Various Cheeses, Sourdough, Pickles, Olives & Seasonal Jam

BEET CARPACCIO, 18

Roasted Golden & Red Beets, Herb Whipped Goat Cheese, Fennel Arugula Salad

CHICKEN WINGS. 18 | 32

Your Choice of Buffalo, BBQ, Honey Garlic or Hot-Honey Sauce. Served with Carrots, Celery & Blue Cheese

SIGNATURE SALADS

Add Grilled Chicken + 10. Add Salmon +20

HOUSE SALAD. 14 | 19

Mixed Greens, Fennel, Cucumber, Carrot, Marinated Chickpea, Fresh Parm & Bianca

ARUGULA SALAD. 14 | 19

Arugula, Fennel, Red Wine Vinaigrette, Feta, Fingerling Potato & Fresh Parm

CAESAR SALAD. 14 | 19

Romaine, Arugula, Chopped Bacon & Egg, Garlic Crumbs, Housemade Caesar Dressing & Fresh Parm

KALE SALAD. 23

Kale, Fennel, Cabbage, Roasted Butternut Squash, Maple Vinaigrette, Goat Cheese & Spiced Walnuts

HANDHELDS

Served with Hand-Cut Fries. Upgrade to Classic/Caesar/Arugula Salad + 4. Add Regular Soup + 3. Premium Soup +5

HONEY CHIPOTLE SAMMY. 27

Fried Chicken, Honey Chipotle Glaze, Creamy Coleslaw, Dill Lemon Aioli, Sweet Pickle

CLASSIC BURGER, 27

8oz Brisket Burger, Brioche Bun, Bacon & White Cheddar, Aioli, Ketchup, Sweet & Dill Pickles, Lettuce, Tomato, Onion

FALAFEL. 24

Roasted Tomato, Cucumber, Tzatziki, Hummus, Red Onion, Feta, Avocado & Arugula

TURKEY BURGER. 25

8oz Ground Turkey, Brioche Bun, Aioli, Red Onion Jam, Avocado, Tomato, Arugula

ENTRÉE

CHICKEN MILANESE, 40

Panko Crusted Cutlets, Creamy Polenta, Prosciutto, Arugula, Fennel, Bianca Sauce & Fresh Parmesan

MUSHROOM RISOTTO. 32

Wild Mushrooms, Beef Stock, Garlic, Shallots, Herbs, Fresh Parm & Truffle Cheese Crostini

SEAFOOD PAPPARDELLE. 45

Mussels, Lobster, Shrimp & Seared Scallop, Sun-Dried Tomato Cream, Kalamata Olives, Capers, Chilis & Fresh Parm

ATLANTIC SALMON. 40

Lemon Herb Polenta, Seasonal Veg, Warm Cherry Tomato & Fennel, Fried Capers

BRAISED LAMB SHANK, 45

Garlic Mashed, Seasonal Veg, Demi-Glace, Truffle Potato Sticks

GRILLED 90Z STRIPLOIN, 52

Garlic Mashed, Seasonal Veg, Rosemary Demi-Glace, Parsnip Chips



Add House Made Meatball + 5. Add Prosciutto + 6

MARGHERITA. 29

 $\hbox{House Red Sauce, Fior De Latte, Fresh Basil, Olive Oil, Parmesan}\\$

TUSCAN CHICKEN. 32

Basil Pesto, Artichokes, Roasted Red Peppers, Grilled Chicken, Goat Cheese, Fior De Latte, Fresh Parm & Herbs

BIANCA. 31

Bianca, Fresh Garlic, Mixed Cheese, Spinach, Artichokes, Fior Di Latte, Oregano, Fresh Parm & Herbs

ULTIMATE PEPPERONI. 31

Bianca, Red Sauce, Mixed Cheese, Cup+Char Pepperoni, Regular Pepperoni, Fior De Latte, Fresh Parm & Herbs

BACON APPLE BRIE. 32

Bianca, Carmelized Onion, Bacon, Pickled Jalapeno, Green Apple, Brie, Fresh Parm & Herbs

MUSHROOM PIZZA. 31

Bianca, Roasted Garlic, Carmelized Onion, Mushroom, Gorgonzola, Fresh Parm & Herbs

BURRATA, 32

Red Sauce, Mixed Cheese, Spicy Soppressatta, Arugula, Chili Oil, Burrata, Honey Drizzle, Fresh Herbs & Parm

BEEF ON WECK, 32

Cream Sauce, Garlic, Mixed Cheese, Carmelized Onion, Top Sirloin, Horseradish Aioli, Caraway Seeds, Fresh Herbs & Parm

