Tunch

APPETIZERS & SHAREABLES

BREAD SERVICE, 9

Sourdough, Garlic Cheese Bread, Bianca, Herb Butter

HAND-CUT FRIES. 6 | 11

Kosher Salt, Herbs, Aioli

WILKINSON DIP. 21

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

MUSSELS & FRITES. 24 | 29

White Wine, Herbs, Garlic, Shallots, Fries, Aioli

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

CLASSIC SALAD. 14 | 19

Mixed Greens, Fennel, Cucumber, Carrot Ribbons, Marinated Chickpeas, Parmesan, Bianca Vinaigrette

CAESAR SALAD. 14 | 19

Arugula, Romaine, Hard-Boiled Egg, Chopped Bacon, Parmesan, Garlic Crumbs, Caesar Dressing

ARUGULA SALAD. 14 | 19

Arugula, Fennel, Parmesan, Feta, Potato, Lemon, Red Wine Vinaigrette

Kale, Cabbage, Butternut Squash, Goat Cheese, Maple Vinaigrette and Spiced Walnuts

BURGERS & HANDHELDS

Served with Hand-Cut Fries. Upgrade to Classic, Caesar/Arugula Salad + 4

HONEY CHIPOTLE CHICKEN SAMMY. 27

Fried Chicken Thigh, Honey Chipotle Glaze, Creamy Coleslaw, Dill Lemon Aioli & Sweet Pickles

335 CLASSIC BURGER, 27

Aged Cheddar, Bacon, Lettuce, Tomato, Red Onion, Dill & Sweet Pickle, Aioli, Ketchup

SOURDOUGH SANDWICHES

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

HAM & SWISS. 16 | 20

Aioli, Red Onion Jam, Red Onion, Swiss Cheese, Black Forest Ham, Tomato, Salt & Pep., Green Leaf

FALAFEL. 16 | 20

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

ITALIAN DELI. 16 | 20

Aioli, Red Onion, Provolone, Mortadella, Ham, Salami, Bianca-Arugula, Tomato, Salt & Pep, Green Leaf

TOP SIRLOIN, 16 20

Horseradish Aioli, Red Onion, Aged Cheddar, Top Sirloin, Roasted Tomato, Bianca-Arugula, Green Leaf

TURKEY COBB. 16 | 20

Aioli, Red Onion, Blue Cheese, Bacon, Turkey, Tomato, Salt & Pep. Green Leaf, Avocado

BUFFALO CHICKEN. 23

Aioli, Red Onion, Blue Cheese, Bacon, Celery Slaw, Chicken, Tomato, Salt & Pep. Green Leaf, Avocado

MILANESE. 23

Pesto Aioli, Red Onion, Arugula, Fennel, Parmesan, Bianca, Prosciutto, Chicken Cutlets, Fior Di Latte

SOURDOUGH PIZZA

Add Meathall +5 Add Prosciutto +6

MARGHERITA. 19 | 29

Red Sauce, Fior Di Latte, Basil, Herbs, Parmesan. Add Meatballs +5

TUSCAN CHICKEN. 21 | 32

Pesto, Grilled Chicken, Artichokes, Roasted Red Peppers, Goat Cheese, Fior Di Latte, Herbs & Parmesan

ULTIMATE PEPPERONI. 20 | 31

Red Sauce, Cheese Blend, Pepperoni, Cup & Char Pepperoni, Fior Di Latte, Herbs & Parmesan

MUSHROOM PIZZA. 20 | 31

Bianca, Roasted Garlic, Carmelized Onion, Mushroom, Gorgonzola, Balsamic. Parm & Herbs

BACON APPLE BRIE. 21 | 32

Bianca, Mixed Cheese, Brie, Apple, Pickled Jalapeno, Bacon, Fresh Herbs & Parmesan

BURRATA. 23 | 32

Chili Oil, Red Sauce, Mixed Cheese, Spicy Salami, Burrata, Arugula, Honey Drizzle, Herbs & Parmesan

BEEF ON WECK. 21 | 32

Caraway, Cream, Garlic, Caramelized Onion, Cheese Blend, Top Sirloin, Horseradish Aioli, Herbs & Parmesan

BIANCA. 20 | 31

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

FEATURE PIZZA – Ask your Server for More Information

Half pizzas only available at lunch.

Brunch Features Available Sunday Between 11am-2pm

FRENCH TOAST, 19

Sourdough, Mascarpone Whip, Berry Compote, Fresh Berries

335 BREAKFAST. 19

Your choice of Bacon, or Peameal, Eggs Any Style, Home-Fries, Toasted Sourdough

335 EGGS BENEDICT. 19

Sourdough, Grilled Peameal with Spinach, Brown Butter Hollandaise & Home-Fries.

VEGGIE FRITTATA. 19

Baked Eggs filled with Zucchini, Cherry Tomatoes, Feta, served with Arugala Salad tossed in Bianca Vinaigrette

BAGFI BLT. 19

Sourdough Sesame Bagel, Arugula, Roasted Tomato, Bacon with Home-Fries

HAM AND EGG BAGEL, 19

Sourdough Sesame Bagel, Cheddar Cheese, Ham, Lettuce and Tomato with Home-Fries

PEPPERONI PIZZA 31

Bianca, Red Sauce, Mixed Cheese, Classic Pepperoni, Fior di Latte, Parm & Herbs

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