

MAD | CRUSH

WINE BAR & KITCHEN

NIBBLES & BAR BITES

Fresh Oysters MP

Scallop & Calvados 11

Butterfish Sashimi & Sea Vegetables 18

Northern Divine B.C. Caviar (12g) 75

Parmesan Popcorn

Tōgarashi Potato Chips

House Fries & Aioli
6 ea.

Truffled Pecorino Potatoes

Fried Salt Cod & Green Peppercorns

Cauliflower Cakes & Pomegranate

Kakiage Vegetables
9 ea.

Grill Your Cheese

Québec Raclette on Toast

Oven Fresh Comté & Thyme Gougères

Cream of Parsley Root Soup
9 ea.

Pressed Devilled Quail & Foie Gras
With Winter Spiced Chutney

Warmed Black Mushrooms & Pecorino Vinaccia
With Truffle Oil & Spider Mustard Salad

Maple-Aleppo Glaze Crispy Sweetbreads
With Red Cabbage, Apple & Sesame Seed Slaw

Harrissa Spiced Raw Kale Salad
With Dates & Roast Almonds
14 ea.

MAINS

Corn Fed Brick Chicken 24
With Fondant Root Vegetables

Bourguignon Canadian Beef Port Steak 27
With Roast Garlic Pomme Purée

Pappardelle & Chanterelles 23
With Bouq Emissaire Cheese & Roasted Walnuts

Pan Roasted Arctic Char 27
With Beetroot Marmalade & Endives

Slow Charcoal Roast Leg of Canadian Lamb 28
With Aubergine & Chevre Melkert

TO SHARE OR NOT

Chicken & Apricot Tagine 49

Dry Aged Enright Cattle Co. Ribeye 20oz 95

SIDES TO ADD

Daily Potato Dish

A Seasonal Vegetable

Fondant Winter Roots
6 ea.

February Events

Mad Crush Wine Boot Camp
Please inquire for details

Please make our staff aware of any allergies or dietary requirements.

Whilst we always do our best to accommodate requests, we cannot guarantee an allergen-free kitchen.

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CHEESE 8

Lemony

Bouq Emissaire – Goat
(Fromagerie Chaput, Chateauguy, Québec)

Fruity

Douanier – Cow
(Fromagerie Fritz Kaiser, Noyan, Québec)

Tangy

Lindsay Goat Cheddar – Goat
(Mariposa Dairy, Lindsay, Ontario)

Toasty

Farmstead Gold Gouda – Cow
(Mountainoak, New Hamburg, Ontario)

Earthy

Tomme de Montagne – Cow
(Savoie, France)

Nutty

Comté – Cow
(Charles Arnaud, Franche-Comté, France)

Savoury

Ossau Iraty – Sheep
(Fermière Basco, Béarnais Basque Country, France)

Buttery

Chateau de Bourgogne – Cow
(Fromagerie Les Dependances, Burgundy, France)

Salty

Tiger Blue – Cow
(Poplar Grove Cheese, Penticton, B.C.)

CURED MEATS & SAUSAGES

12 per Item / 28 for All

Bayonne Ham

Chorizo - Kintoa

Jesus Salami - Kintoa

Coppa - Berkshire

Bresaola

ROOM FOR MORE 9

Apple Tarte Tatin & Vanilla Ice Cream

Something Chocolate

Lemon Tart & Raspberries