

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
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 Seasoned Mustard Greens

Tartare of Ontario Lamb
With Preserved Lemon & Mint

Salad of Roast Carrot & Beets
With Goat Cheese & Burnt Honey Vinaigrette
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 Grey Owl Cheese & Roasted Walnuts

Pan Roasted Arctic Char 27
With Beetroot Marmalade & Endives

Slow Charcoal Roast Leg of Canadian Lamb 28
With Aubergine & Chèvre Melktert

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.

Bite & A Glass 15

Daily Nibble & A Paired 5oz Glass

'Buck A Shuck'

Every Tuesday & Wednesday from 5-7pm

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

Grey Owl – Goat

(Fromagerie Le Detour, Notre-Dame du Lac, 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

Dragon's Breath Blue – Cow

(That Dutchman's Cheese Farm, Economy, Nova Scotia)

CURED MEATS & SAUSAGES

12 per Item / 28 for All

Prosciutto di Parma

Hot Calabrese

Jesus Salami - Kintoa

Coppa - Berkshire

Lamb Prosciutto

ROOM FOR MORE 9

Apple Tarte Tatin & Vanilla Ice Cream

Something Chocolate

Lemon Tart & Raspberries