

# 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 & Chevre 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.

### March 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

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