

MAD | CRUSH

WINE BAR & KITCHEN

NIBBLES & BAR BITES

Bite & A Glass 15

Daily Nibble & A Paired 5oz Glass

Scallop & Calvados 11

Butterfish Sashimi & Sea Vegetables 17

Bayonne Ham & Burrata 18

With Spring Peas

Warm Marinated Olives

Tōgarashi Potato Chips

House Fries & Aioli

7 ea.

Truffled Pecorino Croquettes

Cauliflower Cakes & Pomegranate

Avocado & Salt Cod on Toast

Mussels Sofrito & Olive Tapenade

Grilled Halloumi & Dukka

9 ea.

Berbere Spiced Wild Boar Kebabs

With Carrot & Turmeric Yogurt

Tempura Humboldt Squid

With Togarashi & Soy Dipping Sauce

14 ea.

Tartare of Ahi Tuna

With Avocado & Butter Yaki Sauce

Foie Gras & Devilled Quail Banh Mi

With Pickled Vegetables & Cilantro

16 ea.

SALADS

Cantaloupe & Frisee Salad

With Saffron Crème Fraiche & Apricot Chutney

Salad of Roast Beets & Carrots

With Goat Cheese & Burnt Honey

11 ea.

MAINS

Grilled Piri Piri Chicken & Chickpeas 24

With Butternut Squash & Baby Kale

Roast Canadian Flat Iron 27

With Shitakes & Smoked Potato

Mushroom & Fiddlehead Risotto 23

With Nettle Pistou

Wild Icelandic Cod & Caviar 29

With Bagna Cauda Potatoes & Spinach

Ash Crusted Venison Tenderloin & Peas 32

With Black Cherries & Wheat Berries

TO SHARE OR NOT

Dry Aged Enright Cattle Co. Ribeye 20oz 95

SIDES TO ADD

Roast New Potatoes & Kale Verde

Grilled Asparagus & Preserved Lemon

Farro & Spring Vegetables

With Romesco

8 ea.

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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WINE BAR & KITCHEN

FROM THE SEA

Fresh Oysters

6 for 20

Selection Rotates Daily

Hot Smoked Trout & Cream Cheese 14

With Harissa & Dill

'Buck A Shuck'

Every Tuesday & Wednesday from 5-7pm

CURED MEATS & SAUSAGES

12 per Item / 28 for All

Bayonne Ham

Chorizo - Kintoa

Jesus Salami - Kintoa

Coppa - Berkshire

Lamb Proscuitto

Bison Salami

Venison Cacciatore

ROOM FOR MORE 9

Pavlova & Fresh Berries

Something Chocolate

Rhubarb Custard Cake

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

Brillat Savarin – Cow

(Fromagerie Delin, Gilley-Les-Citeaux, France)

Salty

Celtic Blue – Cow

(Glengerry Fine Cheese, Lancaster, Ontario)

Grill Your Cheese 9