

THE CONSORT BAR | DINNER MENU

TO SHARE... OR NOT TO SHARE

Pound of Wings 29
<i>Cajun Dry Rub or Honey Ginger Scallion</i> fries, pickled crudités VG/DF
Charcuterie and Cheese Tiers 39 niagara charcuterie, country paté, artisanal cheeses, roof-top honey, pickled crudités, farmhouse bread
Mediterranean Mezze Platter 36 roasted red pepper hummus, baba ghanoush plant-based caramelized onion dip, dolmades, marinated olives, pickled vegetables, pita & flatbreads VG
Braised Short Rib Flatbread 27 crispy onions, mushrooms, chive crème fraîche
Margarita Flatbread 24 tomato sofrito, buffalo mozzarella, basil V
Baja Fish Taco 28 mango & jicama slaw, cilantro lime crema, citrus salad, avocado
Spicy Korean Beef Wraps 29 crisp greens, scallions, sesame, kimchi DF
Baked Brie 28 double cream brie, phyllo, red wine poached pear, almond cluster V/N
Grilled Shishito Peppers 16 blistered tomatoes, charred lemon dressing VG/GF
Chips & Dip 20 warm kettle chips, plant-based caramelized onion dip VG/GF

SMALL BITES

French Onion Soup 19 gruyère cheese, croutons
Winter Squash Soup 18 butternut squash, pumpkin & almond brittle, maple brown butter V/N
Heirloom Carrots 16 yogurt, coriander, spiced walnuts VG/GF/N
Roasted Sprouts & Squash 18 kabocha squash, brussel sprouts, pearl onions, cranberry orange preserve VG/GF
Parmesan Fries 16 herb salt, truffle aioli VG/DF
Chili Lime Sweet Potato Fries 15 chipotle plant based mayo VG/GF

SALADS

Plant Protein Power Bowl 26 fresh greens, roasted sweet potatoes, lentils, quinoa, edamame, marinated tofu, nut & seed clusters, sundried fruits, avocado, green goddess dressing VG/GF/N
Caesar 20 bacon, shaved parmesan, olive oil croutons
Za'atar Kale Tahini Salad 22 za'atar chickpeas, roasted grapes, slivered almonds, mint, tahini parmesan dressing V/GF/N
Bitter Greens & Burrata 26 kale, endive, roasted pear, burrata, spiced walnuts, pomegranate, cider dressing GF/N
Add to any Salad or Pasta Grilled Chicken 12 Seared Salmon 15 Grilled Shrimp 15 Chickpea Panisse 9
Crab Cake & Canadian Smoked Salmon 29 fennel, apple, radish, dill mustard aioli

DAILY CHALK BOARD INSPIRATION

MONDAY Duck Confit 28 white bean cassoulet, winter harvest vegetables, cippolini onions, orange duck jus GF
TUESDAY Steak Tacos 27 mango & jicama slaw, cilantro lime crema, citrus salad, avocado
WEDNESDAY Salt Spring Island Mussels 23 thai green curry, soba noodles
THURSDAY Red Wine Braised Lamb Shank 36 roasted garlic mash, winter harvest vegetables, jus GF
FRIDAY East Coast Seafood Chowder 31 shrimp, cod, clams, mussels, potato, toasted sourdough
SATURDAY & SUNDAY Sunday Roast 38 striploin, yorkshire pudding, buttermilk mash, vegetables, pan jus

OMNI KING EDWARD

V = Vegetarian, VG = Plant-Based (Vegan), GF = Gluten-Free, DF = Dairy-Free, N = contains nuts / peanuts

All prices are subject to applicable taxes. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

SUBSTANTIALS

Steak Frites 41 8oz new york striploin, blistered tomato, peppercorn sauce GF
Butter Chicken Curry 32 basmati rice, cashew, naan, raita N
Shrimp & Chorizo Cassoulet 33 white bean ragout, roasted fennel, lemon segments, fennel fronds GF
Braised Beef Short Rib 34 lemon and herb crusted, roasted garlic mash GF
Cod 'n' Chips 31 tartar sauce, coleslaw
Seared Salmon 35 fingerling potatoes, miso cream, scallion ginger chimichurri GF
Coq au Vin 35 red wine braised cornish hen, cippolini onions, lardons, roasted garlic mash GF
Crisp Chickpea Panisse 25 roasted vegetable ragout, radicchio, cottage cheese, almonds V/GF/N
Wild Mushroom Pappardelle 25 crisp rosemary chickpeas, brown butter, spinach, burrata V

BETWEEN BREAD

"Northern" Fried Chicken Sandwich 29 bread & butter pickle, cabbage slaw, roof-top honey & triple crunch mustard
Consort Club 29 grilled chicken, tomato, avocado, bacon jam, charred lemon & herb mayo, arugula
Canadian Burger 31 cheese curds, peameal bacon, caramelized onions, grainy mustard mayo, pickle
Traditional Burger 26 lettuce, tomato, pickle, red onion <i>add aged cheddar 3 add smoked bacon 3</i>
Earth Burger 26 chickpea, black beans, quinoa, seeds, avocado, corn relish, carrot ribbons, chipotle mayo, rosemary ciabatta bun VG
<i>All Burgers and Sandwiches served with Fries or House Salad</i>