

# clay

## Appetizers

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<b>House Made Bread</b>	4	<b>Mushroom Toast</b>	15
		<i>Ciabatta, Truffle Chevre, Roasted Wild Mushrooms, Burnt Honey, Pea Shoots</i>	
<b>Russet Fries</b>	9		
<i>Malt Aioli</i>			
<b>Soup</b>	12	<b>Fish Charcuterie</b>	20
<i>Seasonally Inspired</i>		<i>Crème Fraîche, Pickles, Crostinis</i>	

## Salads

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<b>Chopped Salad</b>	16	<b>Root Vegetable Salad</b>	16
<i>Smoked Goat Cheese, Herbs, Roasted Pears, Pickled Squash, Black Pepper Vinaigrette, Maple Walnuts</i>		<i>Turmeric Roasted Root Vegetables, Smoked Beets, Coconut Mint Raita, Apple Chutney, Puffed Wild Rice, Pumpkin Seeds</i>	

## Mains

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<b>French Omelette</b>	18	<b>Fish &amp; Chips</b>	23
<i>Seasonally Inspired</i>		<i>Fogo Island Cod, Steam Whistle Beer Batter, Tartar Sauce, Cabbage Slaw</i>	
<b>Tomatillo Shakshuka</b>	20	<b>Catch of the Day</b>	MP
<i>Fried Eggs, Sourdough</i>		<i>Chef's Daily Special</i>	
+ Add Ham \$3			
<b>Parisienne Gnocchi</b>	22	<b>Flat Iron Steak</b>	28
<i>Duck Confit, Cranberry Jus, Potato Chips</i>		<i>Chimichurri, Potato Churros, Red Bell Pepper Jam</i>	
<b>Clay Burger</b>	23		
<i>Ontario Lamb, Jalapeño Jelly, Red Onion, Pickled Mustard Seeds, Goat Cheese</i>			

## Sweets

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<b>Vegan Chocolate Cremeux</b>	10	<b>Crumble</b>	10
<i>Berries, Coconut Whipped Cream</i>		<i>Seasonally Inspired</i>	