

REDS SQUARE ONE

SK LUNCH

SMALL PLATES

AVOCADO TOAST soft boiled egg, feta, chia seeds, freshly baked sourdough	8.75
V SWEET POTATO FRIES sun-dried tomato aioli	9.45
VN BEETROOT HUMMUS garden vegetables, pita crisps	9.75
V TRUFFLE FRIES fresh cut russet fries, sea salt, thyme, parmesan	9.95
RAVIOLI & GARLIC SHRIMP ricotta ravioli, sun-dried tomato soffrito, beurre blanc, crispy capers	14.75
CHICKEN WINGS tossed in Buffalo butter sauce	14.95
AHI TUNA TOSTADAS mango ginger glaze, guacamole	15.35
CALAMARI FRITTI crisp zucchini, lemon, rosemary, sun-dried tomato aioli	15.35
NOVA SCOTIA LOBSTER GUACAMOLE guajillo chili dressed lobster, fresh guacamole, crisp tortillas	19.95

SCRATCH SOUPS

VN WILD MUSHROOM SOUP truffle oil, chives	cup 8.00 bowl 10.00
V BUTTERNUT SQUASH SOUP pecan sourdough crumble, beurre blanc	cup 8.00 bowl 10.00

JOIN US FOR BRUNCH

AVAILABLE SATURDAY AND SUNDAY 10AM - 3PM

V Vegetarian **VN** Vegan **GF** Gluten Free

BOWLS

LAKSA YELLOW CURRY Thai curry, coconut milk, ginger, lime, garlic, bean sprouts, sugar snap peas, cilantro, onion, crispy julienne potato, peanut, sesame	10.65
ADD: FLASH ROASTED CHICKEN 5 SHRIMP 7	
VN SINGAPORE VERMICELLI sugar snap peas, bean sprouts, carrots, cabbage, onion, cilantro, garlic soy mushroom, peanut, sesame	11.65
ADD: FLASH ROASTED CHICKEN 5 SHRIMP 7	
VN MARRAKESH COUSCOUS BOWL hummus, zatar, cucumber, mint, tomato, pickled beets, cauliflower, chick peas, pita chips, cashew cream, greens	13.25
ADD: GRILLED CHICKEN BREAST 5 SHRIMP 7	
YUCATAN CHICKEN BOWL guacamole, tomato, onion, cilantro, jalapeno, corn & bean salsa, quinoa, rice, greens, tortilla chips, cheddar, lime, guajillo	13.65
VN FALAFEL POWER BOWL Falafel, greens, quinoa, chick peas, cucumber, carrot, watermelon radish, cannellini bean, mint, basil, pickled onion, cashew cream, sesame, citrus vinaigrette	14.65
ABURI SALMON BOWL torched salmon, chili sesame, marinated rice, pickled ginger, avocado, cucumber, watermelon radish, carrot, nori, onion, cilantro, honey	15.95
GF/V HARVEST BOWL basmati rice, avocado, cauliflower, sweet potato, chickpeas, raita, greens, seed & nut blend, chia seed dressing	19.95
ADD: GRILLED CHICKEN BREAST 5 SHRIMP 7 TUNA 8	
MASALA BUTTER CHICKEN cucumber raita, basmati rice, almond flour, onion, naan	19.95
SALMON BIBIMBAP jasmine rice, sunny-side up egg, carrots, onion, cucumber, avocado, watermelon radish, nori, gochujang, kabayaki, sesame seeds, shallot dressing	19.95

FRESH SALADS

V FARMERS MARKET SALAD Artisan greens, red grapes, avocado, tomato, watermelon radish, corn, honey lime vinaigrette, feta, seed & nut blend	13.95
ADD: GRILLED CHICKEN BREAST 5 SHRIMP 7 TUNA 8	
CAESAR SALAD kale, romaine, parmesan croutons, applewood bacon	14.75
ADD: GRILLED CHICKEN BREAST 5 SHRIMP 7 TUNA 8	
GF THE CHICKEN COBB grilled chicken breast, romaine, kale, quinoa, blue cheese, soft yolk egg, applewood bacon, avocado, tomato, dijon dressing	20.50

BURGERS & SANDWICHES

Our burgers are ground in-house using fresh Angus beef and grilled on a flat top for maximum juiciness. All of our breads and burger buns are baked fresh daily.

Substitute a gluten-free bun for any of our burgers for \$1.50 or a lettuce bun for no additional cost.

V FALAFEL & BEET BURGER mediterranean chickpea patty, onion, cucumber, tomato, feta, cashew cream, fresh baked potato bun.	16.25
CHEESEBURGER two year aged Canadian cheddar, lettuce, tomato, red onion, pickle, fresh baked potato bun	16.75
ADD APPLEWOOD BACON 1.50	
ROAST CHICKEN CLUB in-house roasted chicken, two year aged Canadian cheddar, applewood bacon, tomato, lettuce, mayonnaise	17.75
BRIXTON BURGER caramelized onions, cremini mushrooms, Swiss cheese, onion rings, horseradish aioli, fresh baked potato bun	18.75
LOBSTER GRILLED CHEESE mascarpone, avocado, house baked sourdough bread	19.95

Served with your choice of: fresh cut fries / tavern greens / Caesar salad

Upgrade your side for \$3.00: truffle fries / sweet potato fries

MAINS

FISH & CHIPS chardonnay battered Atlantic cod, savoy cabbage-jicama slaw, fresh cut fries	18.85
CHICKEN CARBONARA rigatoni, sweet garden peas, garlic confit, smoky bacon, thyme cream, onion, perfectly poached egg	21.25
RAVIOLI & GARLIC SHRIMP ricotta ravioli, sun-dried tomato soffrito, beurre blanc, crispy capers	23.50
STEAK FRITES your choice of cut, served with truffle fries	7oz Sirloin 25.75 11oz New York 37.50



SK WE'RE A
SCRATCH KITCHEN

Our bakers pride themselves on our homemade baked goods and breads made fresh daily in our bakery.

