

O^{the} Oxley

Appetizers

Local Young Leaves & Golden Beets \$14 (v)
With Smoked Tomato & Sherry-Shallot Vinaigrette

Harissa-Spiced Kale & Roast Almond Salad \$14 (v)
With Dates, Mint & Red Onions
Add Chicken or Salmon add \$11

Gin Cured Loin of Atlantic Salmon \$16
With English Cucumber-Fennel & Pink Peppercorn Salad

Smoked Pheasant & Pork Collar Terrine \$15
With Mushroom-Truffle Ketchup

Ontario Asparagus & Parmesan Custard \$14 (v)
With Rye Melba Toasts

House-Cured Muscovy Duck Breast & Manchego \$16
With Slow Roasted Onion Palmier & Port Reduction

Cod & White Bean Rillettes \$14
With Crispy Artichokes Hearts & Preserved Lemon

Mains

Fish & Chips \$27
With House Tartar Sauce & Ketchup

Crispy Smoked Chicken Roulade & French Peas \$28
With Pearl Barley & Tarragon Jus

90 Day Beef Tallow Dry-Aged Canadian Beef \$38
With Bordelaise Sauce, Spinach, & Fondant Potato

Pan-Seared Organic Arctic Char \$34
With Leeks, New Potatoes, & Champagne-Caviar Beurre Blanc

Roast Rack Of Ontario Lamb & Sauce Vierge \$52
With Merguez Croquette & Fine Green Beans

Cider Braised Ontario Rabbit & Tarragon Tagliatelle \$29
With Fried Zucchini, Parmigiano-Reggiano, & Hazelnut Crumb

The Oxley's Hand Chopped Burger & Chips \$28
With House-Cured Bacon & Aged Cheddar

Grilled 48hr Brined Pork Chop \$29
With Roasted Yukon Dumplings, Peas, & Cumberland Sauce

Mushroom & Aged Provolone Pithivier \$27 (v)
With Young Greens & Sherry Shallot Vinaigrette

Sticky Soy-Maple Canadian Bison Short Ribs \$38
With Waldorf Slaw & Gaufrette Potatoes

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Cocktails (1.5-3oz)

Yorkville Smash 18

Tanqueray Gin, White Vermouth, Fino Sherry, Green Chartreuse,
Lime, Ginger Beer, Cascade Celery Bitters

Coup de Foudre 17

Ketel One Vodka, St-Germain, Yellow Chartreuse, Lillet Blanc, Vanilla,
Lime, Lem-Marrakech Bitters

Honey Bee 17

Ron Zacapa Rum, Dead Man's Fingers Spiced Rum, Fino Sherry, Yellow Chartreuse, Honey, Lemon,
Clingstone Peach Bitters

Isle of Maluku 17

Johnnie Walker Red Label Scotch, Pandan, Amontillado Sherry,
Pineapple, Lime, Malagasy Chocolate Bitters

Southern Man 18

Crown Royal Northern Harvest Rye, Martell VS Cognac, Sweet Vermouth,
Bénédictine, Suius Cherry Bitters, Amontillado Sherry Spritz

White Negroni 16

Tanqueray Gin, White Vermouth, Gentian

Wine By the Glass

	<u>5oz</u>	<u>8oz</u>	<u>Btl</u>
Brut Blanc 'Ward 5', Nicholas Pearce 2021, Niagara, CAN	15		67
Lambrusco di Sorbara, Cantina di Soliera NV, Emilia-Romagna, IT	16		75
Crémant du Jura, Domain Baud NV, Jura, FR	17		78
Impérial Brut, Moët & Chandon NV, Champagne, FR (375ml)			75 (half)
Pinot Noir Rosé 'Moira', Malivoire 2021, Beamsville Bench, CAN	12	19	60
Méditerranée Rosé, 'Figuère', Famille Combard, Provence, FR	17	27	7
Sauvignon Blanc, Jean-Yves Bretaudeau 2022, Loire Valley, FR	14	23	62
Chardonnay, Tawse 2020, Niagara Peninsula, CAN	14	23	62
Loureiro 'Maria Bonita', Lua Cheia 2021, Vinho Verde, PT	15	25	67
Pecorino, 'Vellodoro', Umani Ronchi 2022, Abruzzo, IT	16	26	75
Grüner Veltliner 'Federspiel', Domäne Wachau 2021, Wachau, AT	17	27	78
Chardonnay, Buehler Vineyards 2019, Russian River Valley, USA	22	35	98
Tempranillo 'El Pedal', Hermanos Hernaiz 2020, Rioja, ESP	14	23	62
Côtes du Rhône, Domaine du Seminaire 2021, Rhône Valley, FR	15	25	67
Cabernet Sauvignon 'Small Lot' Parducci 2019, Mendocino, USA	15	25	67
Bourgogne Pinot Noir, Vignerons de Bel-Air 2020, Burgundy, FR	17	27	78
Saint-Émilion, Château Moulin Noir 2011, Bordeaux, FR	18	29	87
Merlot, 'Decoy' Duckhorn 2019, Sanoma County, USA	22	35	98