GATHER | AT WANDER

Small Plates & Shareabl	es —		
Twice-Cooked Fries Sea salt with roasted garlic aioli.	10	Hand-cut Beef Tartare Lemon aioli, garden herbs, pickled pearl onions.	24
Marcona Almonds & Olives Fennel seed, orange rind, garlic.	12	Falafel & Labneh Plate Zaatar labneh, pickled onions, marinated feta, herb salad, warm naan.	24
Deviled Eggs & Furikake Toasted sesame seeds, nori, smoked tuna bonita flakes.	12	Local Cheeseboard Served with honey, walnuts, sourdough, house pickles.	28
Muhammara Roasted red pepper, walnut, whipped feta, Small Scale sourdough.	18	Local Meats & Cheese Served with house pickles, Wander spicy dijon.	34
Fresh Crudite & Warm Naan Choose from a selection of dips - buttermilk ranch, hummus or green goddess dressing.	16		

Salads & Bowls 18 Halloumi Beet Bowl (♥) • Wander Caesar Salad Beluga lentils, marinated raisins, halloumi, Baby gem lettuce, radicchio, Grana Padano, smoked bacon, Small Scale sourdough croutons. pickled onions, herbs, Joey Nordic seed crisp crumble.

Chicken & Sweet Potato Bowl (*) 18 Smoked Tofu Salad (v)(\$)Lemon garlic chicken thigh, roasted sweet potato, feta, Mixed greens, sugar snap peas, cucumbers, carrots, warm curry chickpeas, herb salad, pickled onions. cilantro, sesame dressing. *Vegan and vegetarian options available

24 Tuna Niçoise Salad (*) Cobb Salad (*) Gem lettuce, torched tuna, edamame, confit tomatoes, Chicken, mixed greens, compressed green apples, pickled soft boiled egg, olives, fingerling potato. onions, blue cheese, bacon, egg, maple vinaigrette.

ADD-ONS

Soft Boiled Egg \$3 • Roasted Chicken Thigh \$12 • Lemon Garlic Shrimp \$12 • Seared BC Salmon \$16

Mains ————————————————————————————————————						
B.L.T. Sourdough, bacon, Boston lettuce, tomato, fries.	24	Crispy Chicken Burger Lettuce, pickles, buttermilk dill sauce, fries.	25			
Soup & Sandwich Ask your server for details.	22	Wander Burger Havarti, pickles, garlic mayo, tomato, lettuce, fries. *Veggie option available	25			
Cauliflower & Smoked White Bean (V) (**) Crispy cauliflower, chimmichuri, pickled pearl onions, herb salad.	26	Zucchini Risotto (**) Pine nuts, zucchini, white wine, Grana Padano.	28			





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GATHER AT WANDER

15	The Gathered Hunter 20z Mezcal, Campari, fiery spice, citrus.	19
16	Martini No.5 30z Maplewood smoked gin, dry vermouth, umami &	21
17	sesame. Canadian Tuxedo 20z Lot 40 Rye, foraged spruce tip syrup, Muskoka charred cedar bitters, birch & smoked ice.	22
19		
	Cider —	
10	Cold Tea Cider 4% Stock & Row, Bloomfield.	10
10	Untamed Dry Cider 4.7% Loch Mór, Hillier.	11
9		
5	Harmon's Non-Alcoholic Beer Rotating selection.	8
5	Sandbanks Spritz Pineapple, lime, tonic.	9
5	Oddbird Sparkling Non-alcoholic wine.	12
8	Seedlip Spice 94, espresso, earl grey cordial.	16
8	Cranberry Sour Seedlip Garden 108, lime, cranberry cordial.	16
8		
14	Passionfruit and Coconut Passionfruit curd, coconut chips, lemon balm, brown butter crumble.	14
14		
	16 17 19 10 10 9 5 5 5 8 8 8	Mezcal, Campari, fiery spice, citrus. Martini No.5 3oz Maplewood smoked gin, dry vermouth, umami & sesame. Canadian Tuxedo 2oz Lot 40 Rye, foraged spruce tip syrup, Muskoka charred cedar bitters, birch & smoked ice. Cider Cold Tea Cider 4% Stock & Row, Bloomfield. Untamed Dry Cider 4.7% Loch Mór, Hillier. Harmon's Non-Alcoholic Beer Rotating selection. Sandbanks Spritz Pineapple, lime, tonic. Oddbird Sparkling Non-alcoholic wine. Espresso Nontini Seedlip Spice 94, espresso, earl grey cordial. Cranberry Sour Seedlip Garden 108, lime, cranberry cordial. Passionfruit and Coconut Passionfruit curd, coconut chips, lemon balm, brown butter crumble.