

FLORES & PINE

GRILLROOM AND GATHERINGS

SHAREABLES

FRESH BURRATA 32 | v, gf*

Warm focaccia, blistered cherry tomatoes, arugula, tapenade

COLD SMOKED BEEF TARTARE 23 | gf*, df

Confit garlic aioli, toasted sesame oil, togarashi, pickled shimeji mushrooms, togarashi wonton

F&P GRAZING BOARD 35 | gf

Selection of Italian meats, imported & domestic cheeses, olives, hummus, tapenade, fruits, nuts, gf crostinis

CONFIT DUCK DRUMETTE WINGS 18 | gf, df

F&P honey garlic chili glaze, atchara julienne, mango dip

DUCK PATÉ 22 | gf

Confit duck & foie gras terrine, cherry emulsion, gf crostinis, petite arugula salad

BRUSSELS SPROUTS 18 | gf, df, ve

Szechuan sauce, toasted peanuts



MEATBALLS & PEROGIES 23

Smoked F&P meatballs, cheddar perogies, pickled mushrooms, forest mushroom sauce, crème fraiche

BATTERED PRAWNS 18 | df

Furikake pineapple, confit shallot aioli, toasted chili coconut

CRAB POUTINE 27 | gf

Brown butter poached crab, Montréal cheese curds, fresh herbs

CASTELVETRANO OLIVES 17 | gf, df, ve

Toasted Marcona almonds, herb oil

FRIED SHISHITO PEPPERS 19 | gf, df, ve

Cajun spice, confit garlic & lime aioli

F&P HUMMUS DIP 17 | gf*, v, df, ve

Vegetable crudités, sundried tomatoes, gf crostinis, grilled foccacia

SOUPS & SALADS

F&P SIGNATURE SALAD 18 | gf, v, ve*

Hydragreens lettuce, F&P dill ranch, baby tomatoes, pickled beets, radishes, goat cheese, parmesan crisp

CAESAR SALAD 18 | gf, v*

Romaine wedge, Caesar dressing, croutons, candied bacon, shredded parmesan, parmesan crisp

WALDORF WEDGE 18 | gf, v

Iceberg lettuce, blue cheese walnut dressing, toasted walnuts, gorgonzola crumble, warm cherry tomatoes

MARKET SOUP 14

Ask your server for today's feature

ROASTED SQUASH SOUP 15 | gf, df, ve

Spiced coconut cream, herb oil, spiced hazelnuts

Add Scallops 25 | Salmon 20 | Chicken Breast 18 |
Garlic Prawns 14

gf - gluten-free v - vegetarian ve - vegan df - dairy-free | * denotes dish can be modified

19% Gratuity on groups of 8 or more. Thank you.



MEALSHARE - We'll provide one simple, healthy meal to a youth in need.



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GRILLROOM AND GATHERINGS

LUNCH ENTRÉES

F&P BURGER 25 | gf*, df*, v*

Brioche bun, confit garlic aioli, house bacon, smoked gouda, tomatoes, onions, arugula, sliced pickles

Served with fries

+Gluten free bun 4

SMOKED SHORT RIB PAPPARDELLE 28 | gf*

Demi glace, cream, cherry tomatoes, pickles, parmesan, crisped onions

LINGUINE AUTONNO 24 | gf*, ve*

Spiced autumn vegetables, mushroom marinara, parmesan, parmesan crisps

SMOKED BRISKET GRILLED CHEESE 26

Villa Firenze focaccia, smoked gouda, confit garlic aioli, arugula, tomatoes, pickles, au jus, fries

Add Scallops 25 | Salmon 20 | Chicken Breast 18 | Garlic Prawns 14

3 FEATURE TACOS 22 | gf*, df*, ve*

Seafood, meat or vegetarian, with chips & tomatillo salsa, flour tortilla, lettuce, pico de gallo, sour cream

Add Guacamole 3 | Additional Taco 6

FLATBREADS

BURRATA AUTONNO 22 | v, ve*

Marinara, pesto, basil, roasted autumn vegetables, parmesan

PROSCIUTTO ARUGULA 21 | v*

Marinara, caramelized onions, burrata, balsamic glaze, arugula

RETURN OF THE MAC 22

Spiced beef, diced onions & pickles, sesame seeds, cheddar, shredded lettuce, secret sauce

ACCOMPANIMENTS

GARLIC PRAWNS 14 | gf, df*

TRUFFLE BACON MAC N CHEESE 17 | gf*, v*

FRIES 10 | gf, v, df, ve*

With confit garlic aioli

PARMESAN TRUFFLE FRIES 15 | gf

Grated parmesan, truffle aioli

LYONNAISE "BAKED" BABY POTATOES 16 | gf

House bacon, cheddar, sour cream, chives

GASTRIQUE GLAZED VEGETABLES 14 | gf, ve

BROWN BUTTER WHIPPED POTATOES 12 | gf

COCONUT CREAM WHIPPED POTATOES 12 | gf, ve

GARLIC SAUTEED MUSHROOMS 12 | gf, ve

COCONUT JASMINE RICE 10 | gf, ve

Toasted coconuts

GRILLED FOCACCIA 6 | v, ve*

Brown butter brushed

CRAB POUTINE 27 | gf

Brown butter poached crab, Montréal cheese curds, fresh herbs

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