

SHAREABLES

HUMMUS V

Turmeric cauliflower, pickled red onion, lemon zest, parsley, za'atar spice, house toast | 16

- Add fresh veggies | 4 GF, V
- Add za'atar pita | 4 V

BREADS & SPREADS

House-baked bread, Bardō bread dip, whipped feta, chive butter, Moroccan cherry chutney | 18.5

PEI MUSSELS

White wine, garlic, shallot, basil, house toast with garlic aioli | 20

SKINNY FRIES GF, V

Kosher salt, thyme | 11.5

- Great with truffle or garlic aioli! | 2.5

LOADED FRIES

Choice of daily creation or truffle aioli & parm | 15.5

CALAMARI DF, P

Chili confit, lemon, chorizo, chilies, garlic aioli, fried basil | 20.5

BURRATA P

Shaved prosciutto, olive oil, hot honey, Maldon sea salt, house toast | 25

BARDŌ SNACK BOARD P

Charcuterie, fine cheese, crudité & herbed tahini, jammy egg, almonds & olives, house pickles, house-baked bread | 24

- Add an additional charcuterie or cheese | 3

VEGGIES & DIP GF, V

Heirloom vegetables, olive oil, Maldon sea salt, herbed tahini | 13

CRISPY MUSHROOMS GF, V

Warm spices, fried basil, fresh chili, lemon, herbed tahini | 18

SPRING SALAD GF

Bibb lettuce, asparagus, radish, pickled red onion, goat cheese, chive, green goddess | 10 / 17.5

QUINOA, CHICKPEA & BLACK BEAN SALAD GF

Arugula, feta, lemon, roast jalapeño pesto, scallion, crispy quinoa | 10 / 17.5

ARUGULA & FENNEL SALAD GF

Arugula, shaved fennel, sunflower seed, parm, lemon, buttermilk ranch | 10 / 17

KALE CAESAR SALAD P

Baby kale, house crouton, parm, bacon | 10 / 17

DAILY SOUP

Served with a slice of fresh, buttered bread | 11



ADD A LITTLE EXTRA...

- 3pcs. Falafel with Herbed Tahini | 10 GF, V
- 5oz. Ontario Chicken | 11 GF, DF
- 5oz. Seared Local Trout | 13 GF
- 4oz. Braised Canadian Short Rib | 14 GF, DF



SOUPS & SALADS

BARDŌ CLASSICS

UMAMI BURGER

Beef patty, mushroom, pickled red onion, truffle aioli, parm crisp, umami sauce, with choice of daily soup or fries | 23

CHEESEBURGER

Beef patty, aged cheddar, iceberg lettuce, red onion, pickle, house burger sauce, with choice of daily soup or fries | 21

- Add bacon | 3 GF, DF, P
- Add extra patty | 8 GF, DF

FALAFEL BURGER V

Falafel patty, herbed tahini, pickled red onion, cucumber, iceberg, with choice of daily soup or fries | 20

MAC 'N' CHEESE P

Bacon, caramelized onion, aged cheddar, toasted bread crumb, with choice of daily soup or fries | 20.5

- Great with lobster! | 9



Upgrade to mixed green salad for \$1.5 or loaded fries or specialty salad for \$3.5

WEEKLY OFFERINGS

FOR DINE IN ONLY

PIZZAS & PINTS

\$12 personal pizzas, \$7 pints
Mon - Tues

WINE WEDNESDAY

1/2 price bottles of wine
All day

SOCIAL HOUR

\$10 apps, \$7 sips
Mon - Thurs, 2pm - 6pm

SUNDAY BRUNCH

All-you-can-enjoy
9am - 2pm

DINNER PLATES

SPRING PASTA

Fresh shell pasta, creamed leek, garlic, asparagus, chive, mint, pecorino, lemon zest | 27.5

➤ Add roasted mushroom or Canadian short rib | 7

BARDŌ BOWL *GF*

Herbed whipped feta, red & white quinoa, mixed greens, asparagus, cucumber, radish, mint, veggie chips, super seed mix, with choice of local trout, chicken, short rib or falafel | 30

ROAST CHICKEN *GF, P*

Ontario organic free-range half chicken, fennel & chili rub, fingerling potato, roasted spring vegetables, bacon lardon, sherry jus | 34

MUSHROOM RISOTTO

Roasted mushroom, crispy onion, goat cheese, parm, truffle vinaigrette | 29

SEASONAL WILD CATCH

Wild-caught fish with seasonal accompaniment

Please ask your server for today's feature

BRAISED SHORT RIB

Roasted spring vegetables, fingerling potato with leek & brie, parsley crumble, jus | 35

STONE BAKED PIZZA

PERSONAL (11") / SHAREABLE (18")

MVP PIZZA

Seasonal inspiration \$1 from each purchase goes to our monthly MVP employee.

MARGHERITA

Red sauce, mozza, basil, garlic, olive oil, Maldon sea salt | 19 / 37

BEE STING *P*

Red sauce, mozza, spicy salami, chili honey, lemon ricotta, basil | 20 / 38

APPLE & BACON *P*

White sauce, mozza, apple, bacon, smoked cheddar, caramelized onion, thyme, crispy sage | 20 / 38

CLASSIC PEPPERONI *P*

Red sauce, mozza, dry-cured pepperoni, dried basil | 20 / 38

MEAT MOUNTAIN *P*

Red sauce, mozza, pepperoni, bacon, fennel sausage, roasted red pepper, pickled hot pepper, dried basil | 22 / 39

MEZZE PIE

Hummus, red onion, roast garlic, pickled sweet drop pepper, cooked kale, spiced yogurt | 19 / 37

VAMPIRE SLAYER

White sauce, mozza, brie, dressed arugula, roasted garlic, lemon zest, Maldon sea salt | 20 / 38

SPRING CHICKEN

Basil pesto, mozza, Ontario chicken, roasted mushroom, peas, roast garlic, lemon ricotta | 22 / 39

CHEESE LOUISE

White sauce, mozza, brie, goat cheese, truffle honey, chili flake, parsley | 22 / 39

DUCK CONFIT

White sauce, mozza, braised duck leg, roasted garlic, goat cheese, Moroccan cherry chutney, crispy fried onion | 22 / 39

SPICE UP YOUR CRUST

Add house-made everything bagel spice to any pizza! | 3

- BUTTERMILK RANCH
- SPICY MARINARA *V*
- GREEN GODDESS *DF*

- CB'S HOT SAUCE *V*
- CREAMY GARLIC *DF*
- HERBED TAHINI *V*

- TRUFFLE *DF*
- HOT HONEY *DF*

All dips are gluten free

2.5 EACH

DIPS

GF = GLUTEN FRIENDLY DF = DAIRY FREE V = VEGAN P = CONTAINS PORK

Please ask your server for additional gluten free, dairy free, vegan and halal options