

# Hello Weekend



\$1 for every food item will be donated to local community organizations.

## Favourites

**SELECT OYSTERS ON THE HALF SHELL** 2/EACH  
lemon | radius® cocktail sauce | mignonette | hot sauce **GF**

**STACKED SUSHI** 17  
salmon | crispy rice | unagi sauce | spicy mayo | tobiko  
*make vegan with Watermelon Sashimi!*

**RADIUS® CALAMARI** 22  
Cajun comeback sauce | cocktail sauce | lemon

**RADIUS® GOAT CHEESE SPRING ROLLS** 18  
radius® signature red wine + onion jam **V**

**CHARRED CORN + CHICKPEA** 18  
snap peas | dates | feta | mint | Aleppo lime vinaigrette |  
pumpkin seeds **V GF**

**SWEET + SAVOURY BURRATA** 25  
prosciutto | seasonal preserve | grilled sourdough | basil

## Brunch

**CLASSIC BENEDICT** 23  
roasted peameal bacon | soft poached organic eggs |  
house made hollandaise | radius® potato | greens

**SMOKED SALMON PLAYTERIE** 25  
smoked salmon | latkes | dill + everything crème fraiche |  
citrus fennel salad | caper berries

**AVOCADO TOASTADO** 19  
house made guacamole | two poached eggs | salsa macha | cilantro + lime |  
pickled red onion | radius® potato | *make vegan with "JUST egg"*

**STEAK + EGGS** 34  
petite tenderloin | two organic eggs | balsamic glazed  
cremini mushrooms | chimichurri | radius® potato

**VINTAGE BREAKFAST** 24  
two organic eggs | thick-cut bacon | roasted peameal | campfire beans |  
fried tomatoes | radius® potato | country sourdough

**WEEKEND HASH** 22  
rotating protein | soft poached organic eggs | house made hollandaise |  
radius® potato | *make vegan with "JUST egg"*

### Chef's Features

**SAVOURY**  
Chef's rotating  
savoury feature **MP**

VS

**SWEET**  
Chef's rotating  
sweet feature **MP**

## Lunch

**KOREAN FRIED CHICKEN SANDWICH** 22  
sweet and spicy gochujang honey | scallions | slaw | sesame seed bun | shoestrings

**RADIUS® BURGER** 26  
special dry-aged + chuck blend | brie | thick cut bacon | caramelized onions |  
sesame seed bun | shoestrings

**RADIUS® POKE** 25  
*choice of* Ahi Tuna or Watermelon Sashimi **VG**

avocado | edamame | cucumber | pickled cabbage |  
sesame & tamari dressing | togarashi mayo **GF**

**COBB SALAD** 24  
Iceberg | lemon + thyme chicken | bacon crumble | jam egg | avocado |  
blue cheese | cherry tomato | pickled onion | maple + cider vinaigrette

## Local Partners

Dear Grain | Chassagne Farms | Sensei Farms | The Butcher Shoppe | Real Roots Kitchen |  
Agro Produce | Monarch Tea Co. | The Cake Kitchen Company | Faema Hamilton | The Soulful Co

## Cocktails

*all made with fresh cold-pressed juice  
from Juice Concepts*

**COTTAGE COUNTRY COSMO** 10  
GREY GOOSE | Cointreau |  
Muskoka cranberry | lime

**RADIUS® ESPRESSO MARTINI** 10  
GREY GOOSE | Courvoisier |  
espresso | vanilla

**ROSEMARY GREYHOUND** 10  
GREY GOOSE | Bombay Sapphire |  
grapefruit | rosemary syrup

**PALOMA PERFECTA** 10  
PATRÓN Silver | Campari |  
grapefruit | lemon

**MARGARITA INFERNO** 10  
PATRÓN Silver | Aperol | chili | lime

**CAPRI SPRITZ** 10  
Prosecco | Limoncello | lemon | soda

**WATERMELON BASIL  
SPRITZ MOCKTAIL** 9  
watermelon | basil | lemon | soda

**TABLESIDE MIMOSA +  
MACARON BAR** 55  
prosecco | two fresh cold-pressed  
juice carafes | six assorted  
macarons made by our Pastry Chef

*choice of*  
orange | grapefruit | cranberry

## Dessert

**SALTED CARAMEL CHEESECAKE** 13  
golden graham | baked cheese filling |  
sea salt | homemade caramel drizzle |  
toffee bits

**CHOCOLATE HEAVEN** 13  
fudgy brownie base | chocolatey fudge  
layer | dark chocolate glaze **GF + DF**



radius®