



*Abrielle*

TORONTO

# funch

## for the table

OLIVES 8

*warm marinated mediterranean olives*

PUMPKIN SEED TREMPETTE 14

*roasted red pepper, sesame, hand made flatbread*

CROQUETTA 18

*ibérico chorizo, octopus, crème fraîche, pickled mushroom*

GRILLED FLATBREAD 6

PATATAS BRAVAS 16

*confit potatoes, smoked paprika, harissa aioli*

CHARRED BROCCOLINI 16

*lemon marmalade, zest*

ROASTED CARROTS 16

*ontario heirloom carrots, goat's yogurt*

## salads

BURRATA 28

*treviso, chermoula, brown butter honey, mint*

ENDIVES 20

*candied walnuts, aged manchego, orange & sherry vinaigrette*

## plates

ROASTED CORNISH HEN 28

*maitake mushrooms, grilled mustard greens, brown butter jus*

AVOCADO TARTINE 21

*basil ricotta, pickled pearl onions, sourdough bread, salade verte*

RAVIOLI 26

*ricotta, pecorino, truffle jus*

ABRIELLE BURGER 28

*brioche bun, gruyère, pickled radish, tomato relish, confit potatoes*

RED SNAPPER 29

*parsley, lemon, nasturtium, pine nuts, charred wild onion, crispy artichokes*

STEAK & SALAD 32

*6oz ontario beef bavette, salade verte, jus*

## bowls

LIVORNO 21

*farro, tuscan kale, romanesco cauliflower, cannellini bean, fennel, ricotta salata, pomegranate, mint dressing*

RIVIERA 21

*new potato, tomato, lolla rossa, niçoise olive, french beans, pickled onion, quail egg, sherry vinaigrette*

## raw

OYSTERS 32/64

*east coast, white wine mignonette, fermented hot sauce*

TUNA 24

*yellowfin, horseradish, grapes, mint, toasted almonds*

WAGYU CARPACCIO 29

*charred green onion, pickled shumeji, sourdough, grana padano*

*the sun that nourishes the seed also  
lights the path of my soul*

ADD GRILLED CHICKEN 10

ADD SEARED TUNA 14

ADD POACHED EGG 4