



WARM BOWL

SEAFOOD CHOWDER ~13

lobster / scallops / shrimp / haddock / double smoked bacon / grilled house made focaccia

CHEF'S SOUP CREATION ~9

always creative / made in house / served with house made grilled focaccia

FRESH

CAESAR SALAD ~11

romaine hearts / creamy anchovy garlic dressing / crisp bacon / parmesan shards / garlic crostini

ALGONQUIN HOUSE SALAD ~9

honey and lowbush blueberry vinaigrette / seasoned house salad with seasonal vegetables / herbs

CHEVRE ~12

berry tossed baby spinach / peppered goat cheese / spice toasted pecans

MUSSELS ~14

one pound of Atlantic blue shell mussels / madras curry coconut sauce / house made grilled focaccia

BOWLS

all bowls are on a choice of rice noodles  or a trilogy of ancient grains

COCO/CURRY ~15

fine cut vegetables / madras coconut curry sauce / cashews / lime / sprouts

FUNDY ~19

Atlantic blue shell mussels / bay scallops / fine cut vegetables / madras coconut curry sauce /
cashews / lime / sprouts / dash of wasabi

BRISKET ~19

house smoked beef brisket / fine cut vegetables / madras coconut curry sauce / cashews /
lime / sprouts / hoisin sauce

SHAREABLES

AIR LAND AND SEA BOARD ~27

sampling of our house made conserved fish / fowl / beast / vegetables

OYSTERS ~3

half shell / signature blueberry mignonette / lemon / horseradish

CHARCUTERIE BOARD ~24

local and house cured and smoked cold cuts / seasonal pickles / cheese / toasts

THE HISTORY OF BRAXTON'S

The visionary George F. Braxton was head chef at The Algonquin in the late 1800s. One of the first African-American chefs to lead a luxury hotel in Canada, Braxton's approach to cooking celebrated simplicity and fresh regional ingredients. He even prefaced his 1886 cookbook with the modest, "Hoping I may add my mite to what is good and economical in cooking".

Braxton's Restaurant & Bar, named in his honour, has been more than a "mite" inspired by Mr. Braxton. Our culinary philosophy is based on fresh, local ingredients, dynamic flavours, and the honest joys that an uncomplicated cuisine can provide.



SANDWICHES

ALGONQUIN BURGER ~16

7 oz hand formed Atlantic beef / scallion bun / bacon relish "Gonk" sauce / lettuce / tomato

CHICKEN BURGER~16

buttermilk crispy fried breast of chicken / scallion roll / pepper maple jam /

havarti cheese / lettuce / tomato

VEGGIE BURGER ~14

black bean based grain patty / cheddar cheese / garlic aioli / tomato / red onion

SALMON ROLL ~21

grilled True North Salmon / soft roll / Algonquin tartar sauce / lettuce / tomato

IN HOUSE SMOKED BRISKET ~16

chipotle barbecue sauce / coleslaw / house pickles / gruyere / ciabatta roll

ST ANDREWS "PO'BOY" ~18

hoagie roll / fried clams / shrimp / scallops / lettuce / tomatoes / house pickles / wasabi aioli

SIGNATURES

ALGONQUIN'S FISH AND CHIPS ~16

ale battered / house made coleslaw / tartar sauce

TRUE NORTH SALMON FLORENTINE ~32

on a George F. Braxton johnny cake

PAN SEARED LOCAL SCALLOPS ~39

white wine risotto / crispy vegetables chips / lemon pan drippings

10 OZ. BALSAMIC MARINATED SIRLOIN ~37

charbroiled / roasted fingerlings / béarnaise sauce

FLATBREADS

stone cooked 12" flatbreads with the freshest house made ingredients

MARGHERITA ~15

tomatoes / boconcinni / herbed olive oil / basil

MILANESE ~21

margherita topped / San Dannielle prosciutto / arugula / parmesan

BARBECUE ~20

grilled chicken breast / aged cheddar / granny smith apple / red onion /
chipotle house made barbecue sauce

PEPPERONI ~20

pepperoni / tomato puree / mozzarella / oregano

Please discuss with your server on how we may best accommodate your dietary needs.