

## VILLAGE HUB SNACKS

BY THE PIECE

SIGNATURE FISH TACO 4½

grilled pineapple and jicama slaw, avocado crema, cheddar, smoked chili sauce

LOBSTER ROLL 5½

langoustine, lobster, old bay aioli, apple cider slaw

BANH MI ROLL 4½

hoisin house-smoked pulled pork, house-pickled vegetables, cucumber, spicy aioli

DAILY SOUP 6

fresh house-made

## SHAREABLES

LIBERTY CROWN NACHOS 19 ☒

corn chips piled high, mozzarella and cheddar, pico de gallo, pickled jalapeños, pickled red onions, stacked with guacamole, sour cream, black bean dip

ADDITIONS

HOUSE-SMOKE BBQ PULLED PORK 5 | HOUSE-SMOKED CHICKEN 5 | GRILLED STEAK 11 | CHOPPED BACON 5 | SEASONED BEEF 5 | EXTRA GUACAMOLE 3

EDAMAME 9 ☒🌱

ancho pepper, sea salt, charred lemon, cilantro soy sauce

CRISPY CALAMARI 12

pickled red chilies, chimichurri aioli

MARKET ARTISANAL PLATTER 23

seasonal selection of cheeses and charcuterie

MUSSELS 13

steamed canadian cove mussels, ginger and lemongrass scented coconut cream sauce, diced tomatoes, scallions, grilled garlic rosemary focaccia

POUTINE SUPREME 13

seasoned ground beef, diced tomatoes, scallions, mozzarella and ontario cheese curds, gravy, shredded lettuce, sour cream

LANDING WINGS 12 ☒

CHOICE OF HOUSE-MADE BBQ, CHIPOTLE HOT SAUCE, ANCHO PEPPER LIME OR SRIRACHA HONEY

SWEET POTATO FRIES 6 ☒🌱

spicy chipotle aioli

ALL OUR SOUPS, DRESSINGS, VINAIGRETTES, SAUCES & BAKED DESSERTS ARE MADE IN HOUSE, WITH PRIDE. DISHES HAVE BEEN CREATED WITH FLAVOURS & BALANCE IN MIND. MODIFYING MENU ITEMS IS NOT RECOMMENDED. ®REGISTERED TRADEMARK OF CARA OPERATIONS LIMITED.

# WILLIAMS LANDING

BAR • GRILL • HUB

CHEF: JEREMIAH ANTONE  
SOUS CHEF: CARI ANTHONY

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## SALADS

KALE CAESAR SML 6 • LRG 11

organic kale, romaine hearts, bacon lardons, fried capers, croutons, garlic and parmesan dressing, grilled lemon

LANDING SALAD SML 6 • LRG 10 🌱

aged white cheddar, spiced sunflower seeds, apples, grapes, blue agave lime vinaigrette

WILLIAMS SIGNATURE COBB 16

marinated grilled chicken breast, spring mix, bourbon cream, feta, egg, bacon lardons, fresh avocado, lemon herb vinaigrette

NORI TUNA 19

6 oz. nori crusted rare tuna steak, spring mix, cucumbers, tomatoes, sesame seeds, organic quinoa, miso aioli, edamame, tamar soy vinaigrette

MEDITERRANEAN CHICKPEA 13 ☒🌱

chickpeas, diced tomatoes, cucumbers, onions, baby kale, feta cheese, pickled red onions, white balsamic vinaigrette

**WRAP IT UP! HAVE ANY OF OUR SALADS AS A WRAP!**

## PIZZA

CHARCUTERIE 17

mozzarella, prosciutto, house-smoked bacon lardons, salami, balsamic cipollini onions, dates, san marzano tomato sauce

MARGHERITA 14 🌱

diced tomatoes, fresh basil leaves, fior de latte, balsamic reduction, san marzano tomato sauce

SALAMI 14

mozzarella, genoa salami, fresh basil, san marzano tomato sauce

ALOHA 16

mozzarella, house-made pork sausage, house-smoked pork belly, grilled pineapple, pickled finger chilies, san marzano tomato sauce, bbq sauce drizzle

## BURGERS & SANDWICHES

SERVED WITH HOUSE-CUT FRIES

ONTARIO LAMB BURGER 16

labneh, pickled red onions, house-made pickles, bourbon feta sauce, spring mix

REDEMPTION BURGER 15

fresh pressed beef chuck, cheddar, house-made pickles, landing sauce, mixed greens, tomato

WILLIAMS SIGNATURE REUBEN 15

house-made corned beef, marble rye, strongbow braised sauerkraut, house-made russian dressing, swiss cheese

TURKEY BURGER 15

fresh ground turkey blended with apples and dijon, chipotle aioli, tomato, slaw

SUBSTITUTIONS

SWEET POTATO FRIES 2 | LANDING SALAD 1 | KALE CAESAR 2 | EDAMAME 3 | POUTINE 4 | QUINOA 2 | GLUTEN FREE BUN 2

ADDITIONS

PULLED PORK 3 | CRISPY BACON 2 | GRILLED SALMON 8 | GRILLED STEAK 9 | MARINATED GRILLED CHICKEN 6 | MUSHROOMS 2 | SHRIMP 7 | CHEESE 2 | NORI TUNA 11 | AVOCADO 3

## LIBERTY ENTRÉES

WILLIAMS GREENS 14 🌱

quinoa, brown barley, seasonal vegetables, kale, roasted yams, chilies, lime ginger sauce, cashews, avocado, chia seeds, agave

ROASTED EGGPLANT RISOTTO 15 ☒🌱

roasted eggplant, stewed tomatoes, onions, edamame beans, shaved parmesan, sliced kalamata olives, fried capers, pickled finger chilies

SEAFOOD LINGUINI 23 ☒

salmon, mussels, shrimp, sundried tomato pesto, arugula, shaved parmesan cheese

SPAGHETTI CARBONARA 21

chicken, local pork belly, fried egg, parmesan cheese

CURRIED CHICKEN 19

moroccan spices, flatbread, basmati rice, almonds, apricots, crema

MAPLE CIDER ROAST CHICKEN 22 ☒

100 mile farm chicken, scalloped potatoes, daily vegetables, pan gravy

STEAK FRITES 24 ☒

8 oz aaa steak, house-cut fries, allumettes, grilled vegetables, truffle aioli, red wine demi-glaze

BLACKENED SALMON 23 ☒

cajun spiced salmon, beluga lentils, caponata, baby kale, caramelized lemon

NEW YORK STEAK 31 ☒

10 oz beef striploin, fingerling potatoes, seasonal vegetables, smoked adobo compound butter

SMOKED BBQ RIBS 24 ☒

half rack of house-smoked pork ribs, house-made bbq sauce, fries, coleslaw



DISHES ARE  
GLUTEN FRIENDLY.



DISHES ARE EITHER VEGETARIAN OR VEGAN.  
PLEASE CLARIFY WITH YOUR SERVER