

# play

FOOD & WINE

## Take Mom Out to Play!

Join us Sunday May 8th, 2016 for a Mother's Day celebration.

From 10:00 AM to 3:00 PM, enjoy a combination of traditional Play menu items, as well as some delicious brunch dishes. For a later celebration, our dinner service begins at 5:00 PM with all of your favourite Play dishes.

Reservations are available now!  
Call 613-667-9207  
or visit us at [playfood.ca](http://playfood.ca) to book.



**\*\*Scroll down for a look at the brunch menu \*\***

**\*\*Please note that some items may be subject to change\*\***

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## CHARCUTERIE

pork rilette / carrot and anise puree 14.

chorizo / pickled fennel 13.

pork & fig terrine / port cranberries 14.

prosciutto / spiced honey 14.

\*mixed charcuterie plate 21.

## SAVOURY

butternut squash soup / pear / coconut / Togarashi / puffed rice 8.  
*Blanc de Blancs, Cavespring 3oz. - 7. / 5oz. - 12.*

pear and shallot strudel/fig/ermite/greens/balsamic blackberry 14.  
*7 Grains, Barmes-Beucher 3oz. - 8. / 5oz. - 13.*

mung bean coconut fritter /cardamom /radish /local greens 13.  
*Cava Brut, Pares Balta 3oz. - 6. / 5oz. - 9.*

grilled asparagus / guanciale / greens / ramp / parmesan 13.  
*Sauvignon Blanc, Casa Marin 3oz. - 7. / 5oz. - 11.*

beef tartare / dukkah / Berbere aioli / caper / taro chip 16.  
*St. Nicholas de Bourgeuil, Quintessence 3oz. - 8. / 5oz. - 13.*

rabbit confit tostadas / tamarind / cilantro chimichurri / feta 14.  
*Grignan-les-Adhémar, André Aubert 3 oz.- 6. / 5 oz. - 10.*

sunny side egg/scafata/artichoke/cherry tomato/sorrel/ramp 13.  
*Grechetto, Conti Degli Azzoni 3 oz. - 6. / 5 oz. - 9.*

Fogo Island cod/ chorizo/ navy bean / grapefruit/ snap pea 16.  
*Albarin Bianco, Perdavalles 3oz. - 7. / 5oz. - 13.*

scrambled egg/turkey sausage/fingerling/pepper/kale 14.  
*Verdejo, Finca Montepedroso 3oz. - 6. / 5oz. - 10.*

pork belly / red curry broth / grapefruit / sesame / asian slaw 15.  
*Gewürztraminer, Tawse 3oz. - 8. / 5oz. - 12.*

buttermilk pancake/quinoa flake/dried fig & apricot jam 13.  
*Riesling, Cavespring 3oz. - 6. / 5oz. - 9.*

banana bread french toast/flax/apple compote/cinnamon 13.  
*Dolcetto d'Alba, Giacomo Fenocchio, 3 oz.- 7. / 5 oz. - 11.*

gnocchi/fiddlehead/ramp/mushroom/asparagus/white miso 14.  
*Chardonnay, 2027 Cellars 3oz. - 7. / 5oz. 12.*

grilled hanger steak / mushroom / frites / aioli 17.  
*Malbec, Decero 3oz. - 7. / 5oz. - 12.*

2 plates for \$22 at Lunch  
Order any two dishes per person for  
one price  
\*sharing plates not included

## SIDES

white cheddar biscuits / jalapeño jam 7.

oatmeal brûlée/pepita/flax/cinnamon/maple 7.

Seed to Sausage breakfast sausage 7.

onion pakora/ black mustard / yogurt 7.

## CHEESE

three selections 16. / \*five selections 21.  
*dried fruit chutney*

**Cendre de Lune** / Warwick, QC / cow  
triple cream, soft, buttery, ash-covered

**Paillet de chèvre** / Saint Raymond, QC / goat  
soft, tangy, bloomy, hazelnut

**Beemster** / Beemster, Holland / cow / 2 yr old  
salty, caramel, sweet, firm

**14 Arpents** / Lac St. Jean, QC / cow  
nutty, washed rind, creamy

**Magie de Madawaska** / Notre Dame, QC / cow  
soft, strong aroma, sticky rind, tangy

**Avonlea Clothbound Cheddar** / P.E.I / raw cow  
dense, salty, creamy

**Shropshire blue** / England / cow  
tangy, creamy, sharp

## SWEET

sticky toffee cake / date / Pure's gelato 8.  
*Rutherglen Muscat, Campbell's 9.*

vanilla creme brûlée/marmalade/orange chip 7.  
*Cabernet Franc Icewine, Penn. Ridge 14.*

dark rum panna cotta / pineapple / toasted coconut 8.  
*Botrytis Semillon, Stratus 10.*

chocolate paté / Earl Grey / almond philo cookie 8.  
*Banyuls Reserva, Domaine la Tour 10.*

chocolate peanut butter bomb/candy peanut/berry 8.  
*Recioto, Luigi Righetti 7.*

Pure's gelato / 3 flavours / fresh fruit garnish 8.  
*First Frost Vidal, Huff Estates 6.*

\*Please make your server aware of any allergies\*