

twentysix

TWENTYSIXPH.CA | PORT HOPE

SMALL PLATES

Ceviche | 19

Lake Erie Pickerel, Aguachile, Cherry Tomato, Cilantro, Jalapeno

Tartare | 20

Beef Tenderloin, Pickled Jalapeno, Sourdough Crostini, Egg Yolk, Shallot, Dijon

Smoked Caprese | 15

Heirloom Tomato, Smoked Tomato, Buffalo Mozzarella, Balsamic Reduction
Basil Oil, Smoked Maldon Salt

Berries & Cream | 10

Caramelized Yoghurt, Fresh & Macerated Berries, Mint, Honeycomb, Sumac

Mussels | 20

PEI Mussels Garlic, White Wine & Basil Broth, Fries, Basil Aioli

Mushroom Ravioli | 17

Mushroom Ravioli, Sweet Corn, Basil Cream Sauce

Smoked Potato | 12

Smoked Potato, Genoa, Black Garlic Aioli, Sweet Corn, Pickled Shallot, Fine Herbs

Shrimp Cocktail | 15

Red Argentinian Shrimp, House Cocktail Sauce, Lemon

Flatbread | 20

Pesto, Caramelized Onion, Genoa, Buffalo Mozzarella, Balsamic Reduction

MAIN COURSES

Ribeye | 55

445 Day Dry Aged Ribeye, Seafood Croquette,
Berry Salad, Peppercorn Sauce, Chimichurri

Sablefish | 38

Sablefish, Linguine, Pine Nut, Tomato, Olive, Chili, Sweet Corn

Steak Frites | 37

Woodward 8oz California Cut Striploin, Truffle Fries,
Basil Aioli, Whiskey Peppercorn Sauce
upgrade to dry aged ribeye for an extra \$10

Beef Tenderloin | 45

8oz Beef Tenderloin, Caramelized Celeriac, Black Garlic & Mushroom Jus, Pistachio

Mushroom Ravioli | 24

Mushroom Ravioli, Sweet Corn, Basil Cream Sauce

OYSTER BAR | MARKET PRICE

CHARCUTERIE | 25

Back Forty Madawaska, Smoked Cheddar, Seed to Sausage Genoa & Calabrese
Apple Butter, House Pickles, Crostini, Candied Walnuts

JUST DESSERTS

Strawberry Pie | 10

Ontario Strawberries, Whipped Cream, Salted Caramel Sauce, Vanilla Ice Cream

Semifreddo | 12

Peanut Butter, Strawberry, Strawberry Gel, Nut Brittle,
Brown Butter Brioche Crumb