


THE  
**GOOD SON**  
ONTARIO  
**RESTAURANT**  
ESTD 2014

HOME IS WHERE THE HEART IS  
THE GOOD SON IS A NEIGHBORHOOD RESTAURANT AND BAR EMBRACING THE LOCAL TORONTO CULTURE.


Our menu is a reflection of the melting pot of cultures that has gentrified Toronto.  
With a focus on local and seasonal organic produce, hormone free and free range proteins,  
the menu has been designed for guests to share plates, in an effort to create a convivial and social dining experience.  
The heart of our kitchen bolsters a wood-fired oven & wood-fired grill that has been imported all the way from Mam Forni, Italy.  
Wood-fire capabilities are critical for our menu as the flavor imparted on the food is exceptional and unique


# HOUSE COCKTAILS

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 **FRENCH 501** [4oz] \$17  
Cucumber Infused Bombay, Rinquinquin,  
Prosecco, Grapefruit


 **DANGEROUS LOVE #2** [2.5oz] \$17  
Strawberry Infused Grey Goose, Fonseca White,  
Hayman's Sloe Gin, Strawberry, Lemon


 **PINK CORVETTE** [2oz] \$18  
Patron Sliver, Chilli Infused Patron,  
Cointreau, Watermelon


 **SHE'S SO PURE** [2oz] \$16  
Tanqueray, Dolin's Dry, Chai, Ginger,  
Lime, Shiso Leaf

 **GOOD RATCHET** [2oz] \$16  
Cranberry Infused Ketel One, Cointreau, Lime

 **FLIGHTLESS BIRD** [2oz] \$17  
Kiwi Infused Bacardi, Wrey + Nephew, Lillet,  
Green Chartreuse, Macerated Kiwis, Ginger

 **GUN STREET GIRL** [2oz] \$18  
Sombra Joven Mezcal, Lillet Blanc,  
Luxardo Maraschino

**ORIGAMI** [2.25oz] \$17  
 Angel's Envy Bourbon, Amaro Luscano,  
Dolins Red, Grapefruit

**REASONS TO FORGET** [2oz] \$16  
 Cazadores Reposado, Cynar,  
Amargo Vallet, Caramel

**NURSER OF SMALL HURTS** [2oz] \$17  
 Bulleit Rye, Cocoa Campari,  
Luxardo Maraschino, Mole Bitters


**QUEEN STREET PICK ME UP** [2.5oz] \$17  
 Ketel One, Baileys, Khalua, Espresso,  
Dairy Free? Substitute w/ Baileys Almande


## TEMPERANCE THANGS

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**CIAO BELLA** \$9  
 Bella Aperitivo, Bella Glamour ZeroZero,  
Club Soda

 **HE'S JUST NOT** \$9  
Chai, Ginger, Lime, Shiso Leaf, Ginger Beer

 **MELLOW DOWN** \$9  
Watermelon, Grapefruit, Orange Zest,  
Chiptole, Lime

 **VIVA LA DIVA** \$9  
Cucumber, Basil Stem, Lemon,  
Bella Glamour ZeroZero, Limonata

## BEER + CIDER

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### CANS + BOTTLES

**SOL** 8  
Mexican Lager, 4.5%, 330ml

**HEINEKEN** 8  
Lager, 5%, 330ml

**CORONA SUNBREW** 5  
Non-Alch, 0.0%, 330ml

**SPIRIT TREE** 8  
Cider, 6%, 480ml

### DRAUGHT

**CREEMORE SEASONAL TAP** 9  
Light Lager, 3.7%, 480ml

**BUBBLE STASH** 9  
IPA, 6.2%, 480ml

**ESTRELLA DAMM** 9  
Lager, 5.4%, 480ml

**GRANVILLE ISLAND** 9  
English Bay Pale Ale, 5%, 480ml

**GUINNESS** 9  
Irish Stout, 4.2%, 480ml

**RICKARD'S RED** 9  
Red Ale, 5.2%, 480ml

## WINE BY THE GLASS

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### SPARKLING

Tenuta Santome, DOC 13 62

**PROSECCO**, N.V., Veneto

Tenuta Santome, DOC 13 62

**PROSECCO ROSÉ**, N.V., Veneto

### WHITE

Reguta, DOC 13 19 55

**PINOT GRIGIO**, 2019, Friuli

Baywood 🌿 14 20 62

**CHARDONNAY**, 20121, California

Misty Cove 15 22 72

**SAUVIGNON BLANC**, 2022, Marlborough

### ROSÉ + ORANGE

Tenuta Santome 13 19 62

**MERLOT/CABERNET/SYRAH**, N.V., Vento

Altes Schlöbchen 16 21 72

**SPATBURGUNDER**, 2020, Pfalz

Hippy 17 24 76

**GRENACHE**, N.V., Côtes De Provence

È! Orange 🌿 16 23 75

**NASCETTA, MOSCATO BIANCO**, N.V., Piedmont

### RED

Baywood 14 20 62

**CABERNET SAUVIGNON**, 2019, California

Altes Schlöbchen 16 24 76

**PINOT NOIR**, 2020, Palatinate

Villa Pillo Cingalino 12 17 55

**"SUPER TUSCAN" MERLOT /CAB. FRANC**, 2020

Casalbosco 15 22 72

**CHIANTI**, 2020, Tuscany

# WINE BY THE BOTTLE

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## SPARKLING

Miquel Pons  
**CAVA**, 2020, Spain

Deliquente - Weeping Juan Pet Nat 🌿  
**VERMENTINO/NERO D'AVOLA**, 2022, Riverland

J. Vignier  
**CHAMPAGNE**, N.V. , Champagne

## WHITE

Tenuta I Fauri  
**PECORINO**, 2021, Abruzzo

Verbo  
**MALVASIA**, 2021, Basilicata

Misty Cove  
**GRÜNER VELTLINER**, 2021, Marlborough

Possente - 'Kima' 🌿  
**CATARRATTO BIANCO/VIOGNIER/GRILLO**, 2021, Sicilia

Fontanassa  
**GAVI**, 2021, Piedmont

Alessandro Rivetto  
**MOSCATO D'ASTI**, 2021, Piedmont

Deliquente - Screaming Betty 🌿  
**VERMENTINO**, 2021, Riverland

Tenuta Santome, 'Parcel 368'  
**TAI (TOCAI)**, 2013, Veneto

Sons & Daughters  
**GRENACHE BLANC**, 2016, Russian River

Pago de los Capellanes  
**GODELLO**, 2020, Ribera del Duero

Antonutti  
**SAUVIGNON/FRIULANO/CHARDONNAY**, 2020, Friuli

Fontanassa  
**TIMORASSO**, 2016, Piedmont

# WINE BY THE BOTTLE

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## RED

80 Circus Number - Strong Man 62  
**JAEN/ALFOCHEIRO/TINTA RORIZ**, 2020, Dão

95 Bus 9 70  
**SYRAH/TEMPRANILLO**, 2020, Lisbon

240 Appassimento Rosso Passit 72  
**CORVINA/RONDINELLA**, 2022, Veneto

Tinedo Cala N.1 🌿 77  
**TEMPRANILLO**, 2020, La Mancha

68 Ellena Giuseppe 91  
**NEBBIOLO**, 2020, Piedmont

73 Deliquente - Roko il Vagabondo 🌿 95  
**MONTEPULCIANO, 2021, RIVERLAND**

77 Château Fleur Haut Gaussens 98  
**MERLOT**, 2018, Bordeaux Supérieur

81 Alessandro Rivetto - Langhe Rosso 105  
**NEBBIOLO/BARBERA**, 2021, Piedmont

85 Everyday 110  
**PINOT NOIR**, 2018, Sonoma

88 Vecchia Cantina, Riserva 115  
**VINO NOBILE DI MONTEPULCIANO**, 2015, Tuscany

88 Salvano 140  
**BARBERA SUPERIORE**, 2017, Piedmont

115 Serrafini & Vindotto - Phigaia 150  
**CAB SAUV./CAB FRANC/MERLOT**, 2019, Veneto

125 Campo Alla Sughera 180  
**CAB. SAUV. /MERLOT**, 2020, Tuscany

135 Amarone della Valpolicella 205  
**CORVINA / RONDINELLA / CORVINONE**, 2018, Veneto

## BEVERAGES

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<b>CORONA SUNBREW</b>	5
<b>BELLA GLAMOUR ZERO ZERO</b>	8
<b>JUICES</b>	
Cranberry, Clamato	4
Fresh Grapefruit	8
<b>SODA</b>	
Coke, Diet Coke, Ginger-Ale, Sprite, Club Soda, Tonic	4
<b>GINGER BEER</b>	5
<b>LEMONADE</b>	5
<b>BOTTLED WATER (STILL/SPARKLING)</b>	8
<b>COFFEE</b>	
Espresso	4
Double Espresso	5
Americano	5
Cappuccino	6
Latte	6
<b>TEA</b>	
Mint, Chamomile, English Breakfast, Earl Grey, Chai, Green	3.50
<b>EXTRA SIDES</b>	
Oat Milk	0.50
Soy Milk	0.50

## DESSERT

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<b>TIRAMISU</b>	\$14
Mascarpone, Espresso Blend, Lady Fingers	
<b>CARROT CAKE</b>	\$14
Carrot Chips, Pecans, Orange Marmelade	
<b>WHITE CHOCOLATE PANNA COTTA [GF]</b>	
Mixed Berry Compote, Brown Butter Crumble	\$14
<b>APPLE CRUMBLE [GF]</b>	
Spiced Apples, Oat Crumble, French Vanilla Gelato	\$13
<b>AFFOGATO [GF]</b>	
French Vanilla Gelato, Espresso	\$11
<b>SORBET</b>	
Daily Selection	\$9.50
<b>GELATO</b>	
French Vanilla	\$9.50

## DINNER

### START + SHARE

<b>TORCHED SCALLOP CRUDO [GF]</b> Horseradish Cream, Clementine, Crispy Shallots, Brown Butter, Chive Oil
<b>HERITAGE GREENS SALAD [GF,VGN]</b> Mixed Greens, Spinach, Cucumber, Avocado, Dill, Edamame, Perserved Lemon Dressing, Seeds
<b>GRILLED LITTLE GEM SALAD [VT]</b> Miso + Lemon Dressing, Garlic + Thyme Croutons, Pickled Chilis, Shaved Parmigiano

<b>21</b>	<b>BRUSSELS SPROUTS [VGN]</b> Infused Soy, Maple, Sambal Oelek Gluten Free Option <b>+1</b>	<b>16</b>
<b>18</b>	<b>JERK SHRIMP (4 Pieces) [DF,GF]</b> Potato Wrap, Mango Salad, Peanuts	<b>24</b>
<b>21</b>	<b>STEAK TARTARE [DF]</b> Grilled Sourdough, Grainy Dijon, Chives, Pickled Shallots, Confit Garlic Aioli	<b>22</b>
<b>18</b>	<b>BURRATA &amp; PROSCIUTTO BOARD</b> Caramelized Figs, Frisée, Olive Oil + Thyme Crostini, Orange + Balsamic Reduction, Hazelnuts	<b>31</b>

### SIGNATURES

<b>THE GOOD SON BURGER</b> 6oz Brisket + Hanger Patty, Lettuce, Tomato, Pickled Onions, Pickles, Russian Dressing, American Cheddar, Hand-cut Fries, Malt Mayo
<b>8oz DRY-AGED WAGYU BURGER</b> Brioche, Caramelized Onions, Chipotle BBQ Sauce, Cave-Aged Gruyere, Pickles, Hand-cut Fries, Malt Mayo
<b>ADDITIONAL BURGER TOPPINGS</b> Add Bacon <b>+4</b> Add Mushrooms <b>+3</b>
<b>MUSHROOM PAPPARDELLE [VT]</b> Porcini Cream, White Truffle Oil, Fine Herbs, Grana Padano Sub Gluten Free Pasta <b>+4</b>
<b>SPAGHETTI DIAVOLO</b> Garlic Shrimp, Butter Scallops, Blistered Cherry Tomatoes, Grana Padano, Basil Sub Gluten Free Pasta <b>+4</b>
<b>BULGOGI SHORT RIBS [DF]</b> Kimchi + Ginger Fried Rice, Togarashi Mayo, Piquillo, Charred Scallions
<b>STEAK FRITES</b> 12oz Striploin, Sherry Jus, Hand-cut Fries, Malt Mayo

### FOR THE TABLE

<b>24</b>	<b>CHARCOAL GRILLED SEA BREAM [DF,GF]</b> Herb-rub Marinade, Salsa Verde, Fried Capers, Mustard Cress	<b>63</b>
<b>34</b>	<b>BONE-IN VEAL PARMIGIANA</b> Breaded 12oz Veal Chop, Roasted Garlic Marinara, Mozzarella, Parmegiano Reggiano, Thyme Olive Oil, Basil	<b>48</b>
	<b>24oz T-BONE STEAK [DF,GF]</b> Grilled Over Fire, Honey + Thyme Jus, Pink Peppercorn, Maldon Salt, Crispy Shallots	<b>110</b>

### SIDES

<b>28</b>	<b>ROASTED OYSTER MUSHROOMS [GF,VT]</b> Butter, Miso, Chili + Ginger Sofrito, Garlic Tahini	<b>11</b>
<b>29</b>	<b>MASHED POTATOES [VT]</b> Rosemary Cream, Crispy Shallots	<b>10</b>
<b>39</b>	<b>ROMESCO ASPARAGUS [DF,GF,VGN]</b> Toasted Almonds, Mint Cress, Chive Oil	<b>10</b>
<b>55</b>	<b>HAND-CUT FRIES [DF]</b> Malt Mayo, Kosher Salt	<b>9.5</b>

### WOOD OVEN PIZZA

<b>23</b>	<b>BUFALA MOZZARELLA [VT]</b> Bufala Mozzarella, Basil, San Marzano Tomatoes
<b>23</b>	<b>CAPRICCIOSA</b> Prosciutto Cotto, Artichokes, Mushrooms, Olives, San Marzano Tomatoes
<b>24</b>	<b>MAUNA LOA</b> Smoked Pork Cheek, Roasted Pineapple, Scotch Bonnet
<b>23</b>	<b>PESTO FUNGI [VT]</b> Walnut Pesto, Pears, Brie Cheese, Roasted Mushrooms
<b>25</b>	<b>PICANTE</b> Walnut Pesto, House-made Sausage, Bomba Sauce, Cheery Tomatoes, Carmelized Onions, Goat Cheese
<b>23</b>	<b>NATALINA</b> Goat Cheese, Pancetta, Caramelized Onions, Roasted Cherry Tomatoes

<b>17</b>	<b>MARGHERITA [VT]</b> San Marzano Tomatoes, Fior di Latte, Basil
<b>22</b>	<b>SPICY SOPPRESSATA</b> Soppressata Salami, Black Olives, Basil, San Marzano Tomatoes
<b>24</b>	<b>PROSCIUTTO</b> Arugula, Sundried Tomatoes, Mascarpone, Vin Cotto
<b>26</b>	<b>CARNIVORA</b> Prosciutto Cotto, Spicy Soppressata, House-made Sausage, San Marzano Tomatoes
	<b>ADD ONS:</b> Chili Oil <b>+1</b> Grana Padano + Pecorino <b>+1</b> Garlic Aoli <b>+2</b> Housemade Pepper Sauce <b>+1.50</b>

## BRUNCH (SAT. + SUN. 11:30AM-3:00PM)

### HUEVOS RANCHEROS [DF,GF,VT] 21

Two Sunnyside Up Organic Eggs, Re-Fried Beans, Avocado, Salsa Mexicana, Pickled Onions, White Tortilla Add Cotija Chesse +3

### EGGS FLORENTINE [VT] 22

Wilted Spinach, English Muffin, Poached Organic Eggs, Brown Butter Hollandaise, Green Salad, Potato Wedges Add Mushrooms +3

### EGGS BENEDICT 24

Peameal Bacon, English Muffin, Poached Organic Eggs, Brown Butter Hollandaise, Green Salad, Potato Wedges

### EGGS ROYALE 24

Smoked Salmon, English Muffin, Poached Organic Eggs, Brown Butter Hollandaise, Green Salad, Potato Wedges

### TAIWANESE FRIED CHICKEN ON TOAST 25

Savoury French Toast, Chicken Bites, Sriracha, Honey

### CHEESEBURGER 22

American Cheddar, Tomatoes, Pickled Onions, Lettuce, Pickles, Shoestring Fries, Malt Mayo

Add Bacon +4

Add Mushrooms +3

### ALOHA BURGER 31

American Cheddar, Fire Roasted Pineapple, Maple Bacon, Fried Egg, Togarashi Mayo, Tomato, Pickled Onions, Shoestring Fries, Malt Mayo

### PIGGY PLATTER 32

Three Organic Eggs (Scrambled or Sunny), 1pc Andouille Sausage, 2pc Bacon (Peameal or Regular), Potato Wedges, Grilled Sourdough

### STEAK + EGGS 39

9oz AAA Striploin, Two Sunnyside Up Organic Eggs, Salsa Verde, Potato Wedges

### FRENCH TOAST [VT] 17

Smoked Bourbon Maple Syrup, Lemon Chantilly, Berry Compote, Fresh Fruit

### BLUEBERRY SEMOLINA PANCAKES [VGN] 19

Blueberry Compote, Cashew Crème Fraiche, Smoked Bourbon Maple Syrup, Fresh Fruit, Mint, Walnuts

### CHIA SEED PUDDING [GF,VGN] 11

Coconut Milk, Chia Seeds, Maple Syrup, Coconut Gel, Berry Compote, Shredded Coconut, Fresh Fruits

## SIDES

### HERITAGE GREENS SALAD [GF,VGN] 18

Mixed Greens, Spinach, Cucumber, Dill, Edamame, Perserved Lemon Dressing, Seeds

### PATATAS BRAVAS [GF,VT] 12

Shoestring Fries, Smoked Paprika, Garlic Mayo, Scallions

### FIRE-GRILLED SOURDOUGH [VT] 9

Olive Oil, Balsamic

### CROISSANT [VT] 5

Blackberry Jam, Butter

### ADD ONS:

Egg (1) +1.50

Andouille Sausage (1) +4

Peameal Bacon (2) +4

Thick Cut Maple Smoked Bacon (2) +4

Brown Butter Hollandaise +2.50

Chili Oil +1

Grana Padano + Pecorino +1

Garlic Aoli +2

Housemade Pepper Sauce +1.50

## WOOD OVEN PIZZA

### BUFALA MOZZARELLA [VT] 23

Bufala Mozzarella, Basil, San Marzano Tomatoes

### CAPRICCIOSA 23

Prosciutto Cotto, Artichokes, Mushrooms, Olives, San Marzano Tomatoes

### MAUNA LOA 24

Smoked Pork Cheek, Roasted Pineapple, Scotch Bonnet

### PESTO FUNGI [VT] 23

Walnut Pesto, Pears, Brie Cheese, Roasted Mushrooms

### PICANTE 25

Walnut Pesto, House-made Sausage, Cherry Tomatoes, Bomba Sauce, Carmelized Onions, Goat Cheese

### MARGHERITA [VT] 17

San Marzano Tomatoes, Fior di Latte, Basil

### SPICY SOPPRESSATA 22

Soppressata Salami, Black Olives, Basil, San Marzano Tomatoes

### PROSCIUTTO 24

Arugula, Sundried Tomatoes, Mascarpone, Vin Cotto

### CARNIVORA 26

Prosciutto Cotto, Spicy Soppressata, House-made Sausage, San Marzano Tomatoes

### NATALINA 23

Goat Cheese, Pancetta, Caramelized Onions, Roasted Cherry Tomatoes