



SMALL PLATES



FAVOURITES

- Eggplant Fries (V) 8**
Crispy fried eggplant, black garlic aioli, jalapeño hot sauce
- Potato Skins (V OPTION) 10**
Three cheese blend stuffed potato skins, tomato salsa, bacon bits, sour cream, micro greens
- Prawns..... 13**
Chimichurri sauce, seasonal pickles
- Pulled Pork Fritters..... 13**
Blue cheese & pulled pork fritters, apple puree, five spiced apple chutney, somersby reduction, chicharrón
- Marinated Chicken Skewers 14**
Green mango & fennel salad, saffron rice, toasted pine nuts
- Beet Hummus & Falafel (VE) 14**
Garlic toum, pickled cabbage, avocado, toasted pita bread
- Beet Poke (VE) 14**
House made poke sauce, sriracha mayo, toasted sesame seeds & nori, rice crispy and wonton chips over hemp hearts taboulleh

- Fried Calamari..... 16**
Tossed in sesame oil, wasabi yoghurt, house pickled ginger & onions, scallions, tobiko
- Lamb Lollipop..... 18**
Apple mint jelly, pickled turnips and radish, hemp hearts taboulleh salad, lamb jus
- The Original Caesar Salad (VE OPTION) 12**
Chopped or grilled romaine hearts, garlic focaccia croutons, shaved Parmesan or vegan cheese, regular or vegan Caesar dressing
- Abundance Salad (VE)17**
Mixed greens, corn, cherry tomatoes, red onion, cucumbers, avocado, candied nuts, dried fruits, crostini, choice of dressing
- Half.....12**



Add to any dish5

- Grilled tofu
- Grilled chicken
- Garlic prawns
- Crispy pork belly
- Pulled pork
- Short rib




ENTRÉES

- Eggplant Parmigiana (V)..... 16**
Baked eggplant, buffalo mozzarella, tomato sauce, Parmesan, micro herbs
- Eggplant Mediterranean Stew (VE)17**
Mediterranean aromatics, tomatoes, eggplants & chickpeas, served with saffron rice, pine nuts, garlic toum & tahini, toasted pita
- Stuffed Butternut Squash (VE)18.5**
Saffron rice, beluga lentils, green mango and fennel slaw, vegetable dressing, crispy chickpeas
- Vegan Grand Feast (VE) 24**
Beet hummus, fattoush salad with pomegranate reduction, saffron rice & pine nuts, eggplant stew, cauliflower wings, falafel, sumac potatoes, pickled beans, toasted pita
As a platter for two or more.....21/ea

- Strozzapreti "Crispy Meatball" Bolognese..... 19**
Chef Ghian's signature bolognese meat sauce, Parmigiano-Reggiano
- Beet & Scallops Risotto 25**
Red beets & goat cheese, shaved Manchego, yellow beet chips
- Braised Short Rib 26**
Tamarind glazed beef, roasted garlic mashed potatoes, beet reduction, seasonal pickles, prosciutto crisp
- Hunter's Grand Feast 32**
Lamb lollipop, chimichurri prawns, marinated chicken skewers, glazed short rib, eggplant stew, fattoush salad, pomegranate reduction, saffron rice, sumac potatoes
As a platter for two or more 29/ea

- Poutine..... 9**
Hand cut Kennebec fries, squeaky cheese curds, house gravy
- One20 Wings (VE OPTION)...13**
Oven baked & fried, choice of chicken or cauliflower
Flavors: House-made Bourbon BBQ, Hot, S&P, Teriyaki, Dragon, Honey Garlic, Jamaican Jerk, Cajun, Sweet Chili, Sweet & Sour Tamarind
- Wings & Cauliflower.....15**
- Stuffed Yorkies.....10**
Roasted garlic mashed potato, beef short ribs, house gravy, horseradish mayo.
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- Nachos (V)..... 17**
Layered corn tortilla, olives, jalapeño, tomato, green onions, fresh pico de gallo, sour cream, three cheese blend
Add guacamole.....4
- Chicken Strips..... 14**
Breaded chicken tenders, hand cut Kennebec fries or salad, choice of dipping sauce
- Fish & Chips 14**
One piece beer battered fish, hand cut Kennebec fries, tartar sauce
Add one piece 5
- Buffalo Wrap (VE OPTION) .. 14**
Crispy chicken or cauliflower, mixed greens, hot sauce, ranch, tomato, onion, three cheese blend
- Market Seafood Chowder..14**
Seafood, russet potatoes, vegetables, toasted garlic bread
Half..... 8
- Short Rib Beef Dip 16**
Red wine braised short ribs, horse radish aioli, crispy onions, pickles, Gruyère cheese
- Classic Burger (VE OPTION) .. 14**
Beef, chicken or veggie patty, ketchup, mustard & the usual suspects
Add cheddar cheese, bacon or mushrooms 1.5



HANDHELDS
Our burgers are made with a 100% Alberta 8oz beef patty, ground daily in-house. All handhelds come with a choice of house cut Kennebec fries or salad. **Substitute yam fries, Caesar salad or onion rings...3** **Daily soup, chowder, poutine or cauliflower...4**

At ONE20 we pride ourselves on making all our food from scratch, in-house. We source as much as we can from local purveyors and use only the highest quality ingredients. We politely decline all requests to modify menu items, however please let your server know if you have any food sensitivities or allergies. Gluten-free (GF), Vegetarian (V) and Vegan options (VE) available.