

GROUP LUNCH

2 COURSE \$33.99 / PERSON

3 COURSE \$39.99 / PERSON

SMALL PLATES

SMOKED TOMATO BISQUE GFA

crispy leeks, chives, whipped butter, house bread

VERTICAL FIELD GREENS VN | GFr

niagara greens, compressed pear, apple, walnut crumble, saskatoon berry vinaigrette

SMOKED BEET + GOAT CHEESE GFr

smoked beets, local greens, goat cheese, roasted walnuts, saskatoon berry vinaigrette

LUNCH PLATES

SMOKED PORTOBELLO BURGER GFA

smoked portobello mushroom, pesto aioli, roasted red pepper, goat cheese, local greens, crispy leeks, fresh russet fries

FORAGER PIZZA GFA

pesto, roasted mushrooms, baby spinach, goat cheese, mozzarella, crispy leeks, porcini powder

CHICKEN + BACON SANDWICH GFA

seared chicken breast, applewood smoked bacon, mountain oak nettle gouda, garlic aioli, local greens, tomatoes, fresh russet fries

VENISON SMASH BURGER GFA

venison + pork patty, crispy leeks, oka cheese, arugula, garlic aioli, fresh russet fries

SWEET PLATES

CHOCOLATE PEANUT BUTTER PIE

cocoa crust, peanut butter mousse, caramel, maldon salt

CHOCOLATE TORTE GFr

dark chocolate ganache, hazelnuts, maldon salt, raspberry jam, cocoa nibs, white chocolate pearls

ONTARIO APPLE CRISP GFr | VN

peach sorbet, caramel, caramelized walnuts

#LETSEAT!



GLUTEN
FRIENDLY



GLUTEN
FRIENDLY
AVAILABLE



VEGAN

GROUP DINNER

2 COURSE \$38.99 / PERSON

3 COURSE \$44.99 / PERSON

SMALL PLATES

SMOKED TOMATO BISQUE GFA

crispy leeks, chives, whipped butter, house bread

VERTICAL FIELD GREENS VN | GFr

niagara greens, compressed pear, apple, walnut crumble, saskatoon berry vinaigrette

SMOKED BEET + GOAT CHEESE GFr

smoked beets, local greens, goat cheese, roasted walnuts, saskatoon berry vinaigrette

DINNER PLATES

SWEET POTATO BARLEY RISOTTO VN

roasted sweet potato, caramelized onions, pesto, toasted pumpkin seeds, sweet potato puree, nutritional yeast, fried rosemary, maple gastrique

PAN ROASTED CHICKEN GFr

white bean purée, roasted root vegetables, brussels sprouts, natural jus, walnut crumble, fresh herbs

MANITOULIN ISLAND TROUT GFA

white bean garden vegetable cassoulet, sage brown butter, maple gastrique, fresh herbs

BRAISED BEEF CHEEKS GFr

6-hour red wine braised beef cheek, roasted root vegetable puree, seasonal vegetables, hunter jus, bone marrow porcini butter, fresh herbs

SWEET PLATES

CHOCOLATE PEANUT BUTTER PIE

cocoa crust, peanut butter mousse, caramel, maldon salt

CHOCOLATE TORTE GFr

dark chocolate ganache, hazelnuts, maldon salt, raspberry jam, cocoa nibs, white chocolate pearls

ONTARIO APPLE CRISP GFr | VN

peach sorbet, caramel, caramelized walnuts

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VEGAN



HORS D'OEUVRES

(MINIMUM 2 DOZEN PER SELECTION)

BRAISED BEEF CHEEK + POTATO (\$40/dozen) **GFA**

braised beef cheek, crispy potato,
nettle gouda cheese

VENISON SLIDERS (\$40/dozen)

oka cheese, garlic aioli, crispy onions

SMOKED TROUT + DILL CRÈME FRAÎCHE

(\$38/dozen) **GFA**

toast, fresh dill, pickled red onions, capers

HALLOUMI + HONEY SKEWERS (\$39/dozen) **GF**

seared halloumi, fermented honey, fennel pollen

PEACH + RICOTTA TART (\$38/dozen)

fermented honey ricotta, peach jam, basil sugar,
dehydrated tomato + sumac

CHARRED CORN TART (\$38/dozen)

charred corn cream cheese + tomato jam

CAST IRON BROWN BUTTER PUMPKIN BREAD (\$11.99/loaf, serves 4-6)

sweet potato purée, cream cheese + crème fraîche,
fried sage, toasted pumpkin seeds, maldon salt

MIJI BREAD (\$25/loaf, serves 8-10 people)

focaccia style bread, fermented honey,
whipped maple butter

CHEESE PLATTER (\$6.99/person) **GFA**

three artisan ontario cheeses, apple gastrique,
hot garlic fermented honey, pickles, crostini

CRUDITE PLATTER (\$3.99/person) **VN | GF**

selection of raw vegetables + hummus

THIN CRUST PIZZA (from \$19.99/12 pcs) **VN | GFA**

see main menu for options

HORS D'OEUVRES SWEETS (\$39/dozen) **GFA**

butter tarts | nanaimo bars | house-baked vegan
chocolate chip cookies | lemon squares |
salted caramel pretzel brownie

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FRIENDLY



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AVAILABLE



VEGAN



VEGAN
UPON
REQUEST