



FRIED ITEMS

- SHRIMP

TEMPURA + CHILI AIOLI

\$19
- Suggested Pairing;*

Misty Cove Sauvignon Blanc
(Marlborough, New Zealand)
- CRAB ARANCINI

BASIL MAYO + GREENS

\$19
- Suggested Pairing;*

Punti Ferrer Signature Chardonnay
(Rapel, Chile)
- SPRING ROLLS (V)

CABBAGE + MUSHROOMS + CARROTS
+ GREEN ONIONS + CILANTRO + CUCUMBER SALAD + HOISIN & LIME
CHILI SAUCE

\$16
- Suggested Pairing;*

Cave Springs Dolomite Riesling
(Jordan, Ontario)

SALADS

- BEET SALAD (V)(G)

BABY GREENS + BEETS + GOAT FETA
+ PICKLED RED ONIONS + DRIED CRANBERRIES + PUMPKIN SEEDS
+ RASPBERRY & PEACH + VINAIGRETTE

\$17
- Suggested Pairing;*

Featherstone Estates Rose
(Vineland, Ontario)
- CAESAR SALAD

ROMAINE + BROWN BUTTER CROUTONS +
HOUSE DRESSING + PARMESAN + PANCETTA

\$18
- Suggested Pairing;*

Tenuta Santome Pinot Grigio
(Veneto, Italy)
- WARM MUSHROOM SALAD (G)(V)

LOCAL
MUSHROOMS + SPINACH + PICKLED ONIONS + GOAT FETA +
SHERRY VINAIGRETTE

\$18
- Suggested Pairing;*

Chateau du Mus Pinot Noir
(Languedoc, France)

PRIX FIXE

APPS

YOUR CHOICE BETWEEN:

- POTATO & LEEK SOUP (V)

CROUTONS + TRUFFLE OIL
- Suggested Pairing;*

Punti Ferrer Signature Chardonnay
(Rapel, Chile)
- SALAD

BABY GREENS + GORGONZOLA + PEARS + DRIED
CRANBERRIES + WALNUTS + APPLE CIDER VINAIGRETTE
- Suggested Pairing;*

Tenuta Santome Sparkling Red
(Veneto, Italy)

MAINS

YOUR CHOICE BETWEEN:

- BRAISED LAMB SHOULDER

+ LENTIL BOLOGNESE +
CHORIZO + PARSLEY + ROASTED CARROTS + GOAT FETA + LAMB
JUS
- Suggested Pairing;*

Tinedo JA! Tempranillo
(La Mancha, Spain)
- COHO SALMON

ROASTED ROOT VEGETABLE HASH + KALE +
TARRAGON CREAM + PECANS + MAPLE GASTRIQUE
- Suggested Pairing;*

Punti Ferrer Signature Chardonnay
(Rapel, Chile)

DESSERT

- CARDAMOM CARROT CAKE

VANILLA CREAM CHEESE
ICING + PECANS
- \$47 FOR 3 COURSES

NO SUBSTITUTIONS, SORRY | A LA CARTE AVAILABLE

CHEF & PARTNER
JASON LEGERE
LOCAL ARTWORK
AVAILABLE FOR SALE
(V) = VEGETARIAN
(G) = GLUTEN FREE
(G*) = CAN BE DONE
GLUTEN FREE

SMALL PLATES

- OLIVES (V)(G)

WARM + MARINATED + CITRUS + HERBS +
EVOO

\$11
- Suggested Pairing;*

Featherstone Estates Rose
(Vineland, Ontario)
- SCALLOPS (G)

SEARED + LEEK & BROWN BUTTER PUREE +
BACON JAM + PINE NUTS

\$21
- Suggested Pairing;*

Tenuta Santome Pinot Grigio
(Veneto, Italy)
- MAC & CHEESE (V)

ORZO + SMOKED CHEDDAR CREAM +
BROWN BUTTER CRUMBS

\$16
- Suggested Pairing;*

Valle Secreto Syrah First Edition
(Cachapoal Valley, Chile)
- ARGENTINA PINK SHRIMP

GARLIC + CHILIS + SHALLOTS
+ SESAME + SOYA + HONEY + SCALLIONS + GRILLED BAGUETTE

\$19
- Suggested Pairing;*

Tenuta Santome Prosecco
(Veneto, Italy)
- CHICKEN LIVER PATE

APPLE MOSTARDA + CROSTINI +
PICKLED VEGETABLES + GREENS

\$17
- Suggested Pairing;*

Cave Spring Dolomite Riesling
(Jordan, Ontario)
- SOUP (V)(G)

BUTTERNUT SQUASH + MAPLE SYRUP + BROWN
BUTTER + SAGE + PUMPKIN SEEDS

\$11
- Suggested Pairing;*

Punti Ferrer Signature Chardonnay
(Rapel, Chile)

LARGE PLATES

- SHORT RIB (G)

RED WINE BRAISED + ROASTED GARLIC
MASH + BORDELAISE + GREEN BEANS

\$39
- Suggested Pairing;*

Tinedo JA! Tempranillo
(La Mancha, Spain)
- DUCK CONFIT

GNOCCHI + LEEKS + MUSHROOMS + SAGE
BROWN BUTTER CREAM SAUCE

\$34
- Suggested Pairing;*

Valle Secreto Syrah First Edition
(Cachapoal Valley, Chile)
- CHICKEN PARM

HOUSE TOMATO SAUCE + BUCATINI PASTA +
PESTO CREAM + BREAD CRUMBS + PARMESAN + MOZZARELLA

\$29
- Suggested Pairing;*

Villa Pillo Borgoforte Sangiovese/
Cabernet Sauvignon/Merlot
(Tuscany, Italy)
- CRISPY POLENTA (V)

MUSHROOM RAGOUT + ROASTED
CHERRIES + TOMATOES + PESTO + RICOTTA + ARUGULA + BALSAMIC
GASTRIQUE + CRISPY ONIONS

\$28
- Suggested Pairing;*

Villa Pillo Borgoforte Sangiovese/
Cabernet Sauvignon/Merlot
(Tuscany, Italy)
- BEEF TENDERLOIN

ROASTED ROOT VEGETABLE HASH +
BACON DEMI + ARUGULA + PARMESAN + LEMON VINAIGRETTE

\$59
- Suggested Pairing;*

Tenuta Santome Cabernet Sauvignon
(Veneto, Italy)
- BURGER

6OZ ENRIGHT BEEF + BALDERSON SMOKED CHEDDAR
+ CARAMELIZED ONIONS + SHREDDED LETTUCE + TOMATO +
ROASTED GARLIC AIOLI + BRIOCHE BUN + CHOICE OF FRIES OR
DRESSED GREENS

\$22
- Suggested Pairing;*

Tenuta Santome Sparkling Red
(Venito, Italy)