

appetizers

NORTHERN CAESAR	13
baby romaine, puffed wild rice, cured egg yolk, maple candied bacon, roasted garlic dressing	
ORGANIC GREENS	11
Bruce honey & hemp seed vinaigrette, pickled blueberries, walnuts	
SUMMER SQUASH SOUP	11
chilled squash purée, cultured yoghurt, vadouvan pumpkin granola	
BEETS & BLUE CHEESE	13
roasted organic beets, Celtic blue cheese, Ontario peanuts, pickled shallots, smoked shallot vinaigrette	
HEIRLOOM TOMATOES	14
Elmira tomatoes, whipped ricotta, basil vinaigrette, spelt crisps, arugula	



boards

CHARCUTERIE	19/29
assorted house made varieties, mustard, pickles, chicken chips	
CANADIAN CHEESE	19/29
single origin three or six cheeses, pickles, honey, crackers	
ACADIAN SEAFOOD BOARD	24
crispy fish, smoked trout, brandade, Fogo Island shrimp, bannock, dulce tartar	

dinner entrées

STEAK FRITES	29
grilled flat Iron steak, fine herbs, classic béarnaise, skinny frites	
MUSHROOM TAGLIATELLE	21
organic mushrooms, fresh egg pasta, cured egg yolk, ramp & seed pesto, Swiss chard, pickled pearl onions	
FOGO ISLAND COD	34
pan-seared cod, organic coco bean nage, oven dried tomatoes, fennel & radish salad, sea buckthorn vinaigrette	
CHICKEN BARBECUE	26
grilled chicken breast, crispy grits, celery relish, cider BBQ sauce, grilled summer zucchini	
BRAISED LAMB	29
wild rice risotto, cauliflower purée, heirloom beans, roasted red pepper chimmichurri, Handeck cheese	
BRUCE BACON BURGER	19
fresh, ground-in-house beef, braised bacon, Wildwood cheese, maple aioli, pickled onions, catsup, brioche bun, skinny frites	
SPROUTED LEGUME BURGER	17
tomato jam, shitake mushrooms, arugula, chow chow, brioche bun, organic greens	

Executive Chef **Arron Carley**
 Chef de Cuisine **Gilad Rozenberg**