

appetizers

NORTHERN CAESAR	13
baby romaine, puffed wild rice, cured egg yolk, maple candied bacon, roasted garlic dressing	
ORGANIC GREENS	10
Bruce honey & hemp seed vinaigrette, pickled rhubarb, Ontario peanuts	
SMOKED TROUT	14
local hot smoked trout, cream cheese, pickled red onions, grilled rye bread, daisy capers	
ASPARAGUS VICHYSOISE	11
tender shoots, paprika shallot relish, smoky potato sticks	
PERTH POUTINE	14
smoked pork shoulder, triple cooked spuds, herb gravy, Gunn's Hill cheese curds	
ROASTED BEETS	13
crushed chick peas, roasted organic beets, pickled beets, radish, puffed grains, thick yoghurt	

sharables

FRIED CHICKEN	15
two pieces of boneless local fried chicken, maple hot sauce, sweet pickled cauliflower	
<i>each additional piece</i>	5
CHARCUTERIE	19/29
assorted variety and house-made mustard, pickles, grilled bread	
CANADIAN CHEESE	19/29
single origin three or six cheeses, pickles, honey, crackers	

lunch entrées

STEAK FRITES	27
Flat Iron steak, caramelized onions, crumbled blue cheese, onion jus, skinny chips	
MUSHROOM TAGLIALONI	18
organic mushrooms, fresh egg pasta, cured egg yolk, herb and seed pesto, wild ramps	
GREAT LAKES PICKEREL	26
cast iron fried, warm crushed potato & herb salad, dulce tartar sauce, campfire carrots	
COUNTY CHICKEN	24
local chicken breast, grilled kale, toasted walnuts, radish, amaranth, sprouts, sea buckthorn vinaigrette	
THE BRUCE BURGER	18
fresh ground-in-house beef, Five Brothers cheese, aioli, catsup, pickles, greens, flax bun, skinny chips	
SPROUTED LENTIL BURGER	17
tomato jam, mushrooms, arugula, Acadian chow chow, flax bun, served with organic greens	
THE REUBEN	18
beef brisket pastrami, Patterson Island dressing, Handeck cheese, sauerkraut, dark rye bun, potato chips, pickles	



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