

## STARTERS

### SOUP DU JOUR

\$6

### TABLESIDE CAESAR SALAD

\$9

### CRISP WINTER BISTRO GREENS

Studded with pickled organic beets, sundried golden raisins, candied local black walnuts, local goat cheese and finished with Wellesley apple butter vinaigrette

\$10.50

### IN-HOUSE GRAVLAX TROUT

Served on petit potato pikelets, topped with caper berry creme fraiche and melted leeks

\$9.00

### TWISTED POUTINE

Yam fries, cheese curds, caramelized fennel smothered in marsala horseradish demi glace reduction

\$7.50

### RUSHES CHARCUTERIE

A selection of local and house made meats and pates, in-house pickled vegetables, crostini, Applewood cheddar spread and 'savvy' pommery mustard

\$9.50

### SEARED 'HALLOUMI'

Focaccia toast points, topped with pernod flambeed 'halloumi' and tomato jam

\$10

### NAVARIN OF LAMB

Local lamb stew with roasted winter vegetables topped with puffed pastry & confit cherry tomatoes

\$8

WE TAKE PRIDE IN SOURCING AS MUCH OF OUR PRODUCE, MEAT AND CHEESE LOCALLY TO SUPPORT OUR COMMUNITY AND OUR FARMERS.

## SIDES TO SHARE

### CREAMED SPINACH

with mascarpone and asiago cheeses, nutmeg and lemon zest

\$7

### SEASONAL GRILLED VEGETABLES

tossed in olive oil, herbs and balsamic vinegar

\$6

### SAUTEED SHIITAKE, OYSTER AND FIELD MUSHROOMS

with white wine, garlic and a hint of cream drizzled with white truffle oil

\$6

### BEER BATTERED ONION RINGS

with Danish blue aioli

\$4

### YUKON GOLD POTATOES

creamy whipped, topped with chive butter

\$6

## MAINS

### LOCAL STUFFED BEEF TENDERLOIN

Stuffed with in-house peppercorn pate, served with pomme lorette and topped with a white truffle scented beurre rouge and miso marinated shiitakes

\$34

### ELMIRA PORK X 3

Smoked tenderloin, fried belly, apple braised jowl, served with rustic brown butter sweet potato mash, glazed with a ginger maple soya glaze and crispy spaghetti squash

\$25

### POACHED HALIBUT

Butter poached, served with root vegetable gratin, drizzled with strawberry coulis and topped with a Granny Smith apple web

\$28

### BRAISED LAMB SHANK

Braised in Waterloo Dark, served with butternut squash risotto, finished with a zesty Moroccan sauce and pumpkin seed tuile

\$24

### CHICKEN SUPREME

Stuffed with Quebec foie gras custard, served with pumpkin spiced bread pudding, saffron gastrique and topped with cranberry relish

\$25

### WINTER VEGETARIAN FRIENDLY

Butternut squash gnocchi, beet spaetzle, slow roasted brussel sprouts, charred sweet bell peppers, tossed in a chardonnay local goat cheese cream and a side of warm housemade focaccia

\$18

### PASTA OF THE DAY

Priced accordingly

## FROM OUR GRILL

All items from the grill are served with our potato and vegetable of the day, plus garnished with your choice of an accompaniment.

STRIP LOIN	PER OZ.	\$4.50
TENDERLOIN	PER OZ.	5.50
10 OZ. RIB EYE STEAK		35.00
GRILLED SALMON FILET WITH LEMON		25.00

## ACCOMPANIMENTS

Compound Butter Selections of:

TARRAGON  
GORGONZOLA  
FINE HERBS  
PEPPERCORN SAUCE

BROILED STILTON - ADD \$3  
GRILLED BLACK TIGER SHRIMP - ADD \$7