

APPETIZERS



Oysters on the Half Shell (4pc minimum) 4.50/pc

fresh horseradish, berry mignonette, house hot sauce

Moët & Chandon Brut Imperial, Champagne, France (5oz) 30

Sweet Corn Soup 18

tomato chutney, aged gouda

Tawse Chardonnay, Niagara (V, O) (5oz) 17

Split Pea Hummus 16

crudités, sesame lavash

Piccini Pinot Grigio, Veneto, Italy (5oz) 16

White Fish Tempura 18

smoked cream, kimchi

Conti Riccati Prosecco, Veneto, Italy (5oz) 16

Duck & Pistachio Terrine 27

baby beets, raspberry

Tawse Rosé, Niagara (V) (5oz) 15

Wellington County Steak Tartare 29

egg yolk jam, Danish rye

Hinterland Borealis Rosé, Prince Edward County (5oz) 15

SALADS

Pearle Farm Salad 19

shaved vegetables, stone fruit chutney, shallot vinaigrette

Domaine La Grand Bauquiere La Belle Montagne Rosé, Provence, France (5oz) 17

Heirloom Tomato & Cucumber Salad 23

sheep's milk feta, green olive vinaigrette, sesame crisps

Jean-Yves Bretaudeau Sauvignon Blanc, Loire, France (5oz) 18

Garden Vegetable Salad 22

cherry tomatoes, fingerlings, red onion, green beans, green goddess, crispy quinoa

Cave Spring 'Pearle' Riesling/Chardonnay, Niagara (V) (5oz) 14

ADD-ON

Smoked Chicken Breast 18 | Steelhead Trout 22 | 6oz Flat Iron Steak 28

FRESH PASTA

Rigatoni 36

wood-fired farm tomato ragout, stracciatella cheese

Primaia SerPrimo, Tuscany, Italy (V, O) (5oz) 18

Strozzapreti 35

mushroom bolognese, parmesan

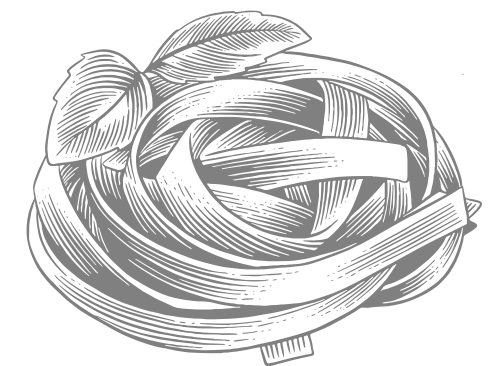
Cave Spring 'Pearle' Cabernet Franc, Niagara (V) (5oz) 14

Mafaldine 32

roasted zucchini, arugula pesto, chili pangrattato

Anne de Joyeuse 'Camas' Chenin Blanc, Southwest France (V) (5oz) 16

*Our **pasta** is made fresh using only locally milled flour and Conestoga Eggs to create these heart-warming and delicious dishes.*



ADD-ON

Smoked Chicken Breast 18 | Steelhead Trout 22 | 6oz Flat Iron Steak 28

MAINS

Fried Chicken Sandwich 24

somun bun, heirloom tomatoes, iceberg lettuce, jalapeño pistou

Cloudsley Cellars Pinot Noir, Niagara (V) (5oz) 17

Braised Lamb Shoulder 38

sautéed herb spätzle, garden vegetable navarin

Umani Ronchi 'San Lorenzo' Montepulciano, Marche, Italy (5oz) 17

West Coast Mussels & Frites 28

white wine nage, soft herbs

Jean-Yves Bretaudeau Sauvignon Blanc, Loire, France (5oz) 18

Mill Burger 28

YU Ranch beef, smoked cheddar, caramelized onions, remoulade, sesame bun, hand cut fries & greens

Arnoux & Fils 'Vieux Clocher' Côtes du Rhône, Rhône, France (5oz) 17

Baked Steelhead Trout 39

sweet peas, new potatoes, béarnaise

Tawse Chardonnay, Niagara (5oz) 17



🌱 *Plant-based menu available upon request*