

APPETIZERS



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

fresh horseradish, rhubarb mignonette, house hot sauce

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

Spring Vegetable Consommé 16

marinated baby vegetables, herb pistou

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

Split Pea Hummus 15

crudités, sesame lavash

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

Salt Cod Brandade Fritters 18

smoked cream sauce, anise herbs

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

Ham Hock & Foie Gras Terrine 26

frisée, grainy mustard, onion marmalade

Cave Spring 'Dolomite' Riesling, Niagara (5oz) 15

Wellington County Steak Tartare 29

egg yolk jam, Danish rye

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

SALADS

Bittergreen Salad 19

endive, radicchio & bibb lettuce, whipped ricotta, rhubarb vinaigrette

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

Garden Vegetable Salad 22

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

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

Marinated Cucumber Salad 18

English & baby cucumbers, bibb lettuce, sheep yoghurt tzatziki, torn mint

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

ADD-ON

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

FRESH PASTA 25/33

Bucatini

wood-fired tomato sauce rustique, stracciatella

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

Strozzapreti

mushroom bolognese, parmesan

Cloudsley Cellars Pinot Noir, Niagara (V) (5oz) 18

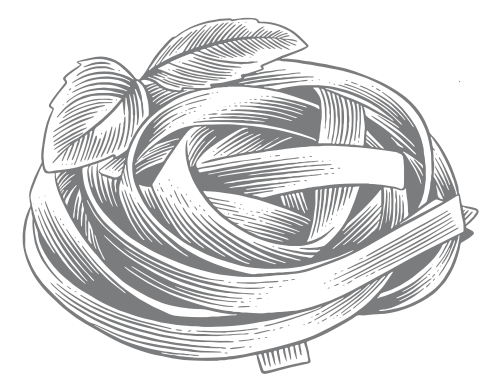
Lumache

sautéed spring vegetables, lemon butter glaze, chili pangrattato

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

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

Available as both small and large; there is always a way to include them in your dining experience.



MAINS

Braised Lamb Shoulder 38

sautéed herb spätzle, spring vegetable navarin

Pago Aylés 'Cuvée A', Aragón, Spain (V, O) (5oz) 19

West Coast Mussels & Frites 28

white wine nage, soft herbs

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

Crispy Fried Chicken Sandwich 24

house kimchi aioli, napa cabbage slaw, sesame seasoning

Dominio de Punctum 'Lobetia' Tempranillo, Castilla La Mancha, Spain (O) (5oz) 16

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

spring peas, new potatoes, béarnaise

Tawse Chardonnay, Niagara (5oz) 17



🌱 *Plant-based menu available upon request*