

APPETIZERS

Maritime Oysters 6 for 27 | 12 for 50

horseradish, berry mignonette, 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

Beef Tartare 29

egg yolk, Danish rye

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

SALADS

Pearle Farm Salad 19

shaved vegetables, stone fruit jam, shallot vinaigrette

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

Tomato & Cucumber Salad 23

sheep feta, olive vinaigrette, sesame crisps

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

Garden Vegetable Salad 22

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

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

P A S T A

Roasted Tomato Rigatoni 36

stracciatella cheese

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

Mushroom Bolognese Strozzapreti 35

parmesan cheese

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

Zucchini Mafaldine 32

arugula pesto, pangrattato

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

Wood-fired proteins for any salad or pasta

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

M A I N S

Fried Chicken Sandwich 24

heirloom tomatoes, jalapeño pistou, aioli, fries & greens

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

Mussels & Fries 28

white wine, soft herbs

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

Mill Burger 28

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

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

Steelhead Trout 39

garden beans & peas, potatoes, béarnaise

Tawse Chardonnay, Niagara (5oz) 17

Braised Lamb Shoulder 38

herb spätzle, lamb & vegetable jus

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

🌱 Plant-based menu available upon request



DESSERTS

Chocolate Crème Caramel 14

feuilletine, cocoa nib crumble

Cossart Gordon 5yr Malmsey Madeira, Portugal (20z) 15

Stone Fruit Mille Feuille 14

puff pastry, vanilla diplomat, poached stone fruit

2021 Stratus Sémillon Botrytis Affected (20z) 16

Summer Berry Sundae for Two 16

vanilla gelato, berry compote, Chantilly

2022 Sichel Sauternes (20z) 15

Classic French Canelé 4/pc

rum custard cake

Cheese Board 29

3 artisanal selections, walnut butter, local honey,
seasonal chutney, rye crisps

Elora Mill Chocolate Bars 10

Pearle Lait or Pearle Noir

Daily Elora Mill Bread 9

take one home

HOT BEVERAGES

Baden Coffee

Elora Mill Dark 5.25

Mocha Java Decaf 5.25

Espresso 5.25

Cappuccino 6.25

Americano 5.25

Latte 6.75

London Fog 7.00

Chai Latte 7.00

Turmeric Latte 7.00

coconut turmeric powder, espresso,
vanilla, steamed milk

Sloane Fine Tea 5.25

Signature Black, Classic Earl Grey,
Marrakesh Mint, Citron Calm, Sencha Green,
Oolong Cream, Masala Chai Classic

