

APPETIZERS

Maritime Oysters 6 for 27 | 12 for 50

horseradish, apple mignonette, hot sauce

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

Potato Almond Soup 19

watercress, shiitake mushroom

2023 Tawse Chardonnay, Niagara (5oz) 18

Maple Sugar Bruléed Goat's Cheese 28

Grey Owl cheese, wild cranberry compote, sesame lavash

NV Cave Spring 'Dolomite' Brut, Beamsville Bench (5oz) 17

White Fish Tempura 18

pickled garlic cream, kimchi

2024 Mosole Passe di Luce Pinot Grigio, Veneto, Italy (5oz) 17

Bison & Pistachio Terrine 30

carrot & herb salad, preserved stone fruit

2024 La Grand Bauquiére La Belle Montagne Rosé, Provence, France (5oz) 17

Beef Carpaccio 28

celeriac, remoulade, peppercorns, spruce aioli

2024 Cave Spring 'Pearle' Riesling/Chardonnay, Niagara (5oz) 15

SALADS

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

Iceberg Wedge Salad 24

orchard apple, blue cheese, candied walnuts, honey chardonnay dressing

2023 Tawse Chardonnay, Niagara (5oz) 18

Garden Vegetable Salad 22

preserved peppers, fingerlings, red onion, green beans, green goddess, crispy quinoa

2024 Jean-Yves Bretaudeau Sauvignon Blanc, Loire, France (5oz) 20

🌱 *Plant-based menu available upon request*

ENTRÉES

FRESH PASTA

Roasted Tomato Rigatoni 36

stracciatella cheese

2022 *Primaia SerPrimo, Cabernet/Merlot/Sangiovese, Tuscany, Italy (5oz) 20*

Mushroom Strozzapreti 35

wild and tame mushroom bolognese, parmesan

2023 *Cloudsley Cellars Pinot Noir, Niagara (5oz) 18*

Smoked Chicken Breast 18 | Steelhead Trout 22

6oz Flat Iron Steak 28

MAINS

Vegetable Tartine 26

roasted squash, Brussels sprouts, whipped ricotta, roasted focaccia, pumpkin seeds

2023 *Cave Spring 'Pearle' Cabernet Franc, Niagara (5oz) 16*

Cornmeal Crusted Pickerel 39

fingerlings, cipollini onions,

preserved pepper purée

2024 *Jean-Yves Bretaudeau Sauvignon Blanc, Loire, France (5oz) 20*

Mill Burger 29

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

2024 *Domaine du Séminaire Côtes du Rhône, France (5oz) 18*

Braised Lamb Shoulder 44

root vegetables, wilted greens, lentil jus

2021 *Primaia SerPrimo, Cabernet/Merlot/Sangiovese, Tuscany, Italy (5oz) 20*

LUNCH PRIX-FIXE MENU

60 per guest, wine pairings 35

Choice of

Preserved Pepper Salad

cucumber, arugula, whipped feta

2024 *Jean-Yves Bretaudeau Sauvignon Blanc, Loire, France (3 oz)*

or

Maple Parsnip Soup

brown butter, pear chutney

2024 *Mosole Passi di Luce Pinot Grigio, Veneto, Italy (3 oz)*

Cornmeal Crusted Pickerel

fingerlings, cipollini onions, preserved pepper purée

2023 *Cloudsley Pinot Noir, Niagara (4 oz)*

or

Chicken Schnitzel

shaved brassica & apple salad, rosemary chicken jus

2023 *Cave Spring 'Pearle' Cabernet Franc, Niagara (4 oz)*

Toasted Cinnamon Brulée

palmier

2022 *Piccini Vin Santo, Tuscany (1 oz)*

or

Banana & Chocolate Profiterole

chocolate ganache, caramelized banana, cocoa nib

2022 *Stratus Botrytis Affected Semillon, Niagara (1 oz)*

DESSERT COCKTAILS

Golden Handshake (2.25oz) 18

An classic inspired by the Golden Cadillac | Ketel One, Galliano, crème de cacao, oat milk, nutmeg

Fireside (2oz) 18

A black currant & hazelnut aerocano | Cassis, Frangelico, cinnamon, Monigram Espresso

Casablanca (1.5oz) 18

A boozy affogato | Goslings, Kahlúa, Monigram espresso, vanilla gelato

SPECIALTY COFFEE

Served with Chantilly Cream

B52 (1.5oz) 16

coffee liqueur, Irish cream, Grand Marnier

Spanish (1.5oz) 16

coffee liqueur, Grand Marnier, rum

Irish (1.5oz) 16

Irish whiskey

Monte Cristo (1.5oz) 16

coffee liqueur, Grand Marnier,

Artisanal Cheese Board 29

selection of 3 Canadian cheeses, nut butter, local honey, rye crisps

Taylor Fladgate 10-Year-Old Tawny Port (2oz) 15

Taylor Fladgate 20-Year-Old Tawny Port (2oz) 20

DESSERTS

Basque Cheesecake 17

sherry anglaise, milk chocolate

2023 Stratus Botrytis Affected Sémillon, Niagara (2oz) 16

Dark Chocolate Tart 16

chocolate custard, pecan praline, caramel

2024 Tawse Cabernet Franc Icewine, Niagara (2oz) 16

Citrus Pavlova 15

lemon curd, fresh citrus, crispy meringue

2022 Clos Lapeyre Jurançon Moelleux, South-West France (2oz) 15

Apple Tarte Tatin 16

caramel baked apples, salted caramel, wild ginger gelato

2022 Piccini Vin Santo del Chianti, Tuscany (2oz) 17

Tiramisu 16

espresso-soaked ladyfingers, whipped mascarpone, cocoa

5-Year-Old Barbieto Rainwater Reserva Madeira, Portugal (2oz) 15

Elora Mill Chocolate Bars 10

Pearle Lait or Pearle Noir

Classic French Canelé (1pc) 4

vanilla rum custard cake

Elora Mill Sourdough Bread 9

take one for the road



HOT BEVERAGES

Baden Coffee 5.50

Elora Mill Dark/Mocha Java Decaf

Monigram Coffee Roasters

Espresso/Americano 5.25

Cappuccino 6.50

Latte 6.75

London Fog/Chai Latte/Turmeric Latte 7

Sloane Fine Tea 5.50

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

DIGESTIFS (1oz)

Courvoisier VS 15

Hennessy VS 15.50

St Remy VSOP 12

Remy Martin VSOP 19

Hennessy XO 54

Amaro Montenegro 12

Amaro Nonino 14

Rakija Apricot 14

Rakija Quince 14

Rakija Plum 14



ELORA MILL

RESTAURANT

