

APPETIZERS

Maritime Oysters 6 for 27 | 12 for 50

horseradish, strawberry gazpacho, hot sauce

NV Moët & Chandon Brut Imperial, Champagne, France (5oz) 40

Mushroom Soup 19

crème fraîche, chives

2023 Le Clos Jordanne Villages Chardonnay, Niagara (5oz) 20

Maple Smoked Steelhead Trout 24

seeded rye toast, whipped mascarpone, house pickles, mustard

NV Familie Bauer Grüner Veltliner, Niederösterreich, Austria (5oz) 17

Tuna Tartare 29

crispy seeds & grains, chili vinaigrette, sesame lavash

2023 Cave Spring 'Dolomite' Riesling, Beamsville Bench, Niagara (5oz) 16

Bison & Foie Gras Terrine 30

carrot & herb salad, stone fruit jam, rye crisps

2024 Hinterland 'Borealis' Rosé, Prince Edward County (5oz) 17

Beef Carpaccio 28

celeriac remoulade, peppercorns, spruce aioli

2024 Maison Idiart Espérance Rosé, Languedoc-Roussillon, France (5oz) 16

SALADS

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

Burrata & Warm Vegetables 30

citrus vinaigrette, sourdough crisps

2024 Mosole Passe di Luce Pinot Grigio, Veneto, Italy (5oz) 18

Iceberg Wedge 26

feta, pistachio, green goddess

2023 Château de Thauvenay 'Terres Blanches' Sancerre, Loire, France (5oz) 25

ETT Farm's Baby Greens 22

strawberry vinaigrette, basil pine nut pesto

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

🌱 *Plant-based menu available upon request*

MAINS

Tomato Braised Lamb Rigatoni 38

white wine, chili, parsley lemon gremolata
2023 *Tenute Orestiadi 'Douar' Nero d'Avola,*
Sicily, Italy (5oz) 17

Mushroom Strozzapreti 35

wild & tame mushroom bolognese, parmesan
2023 *Cloudsley Cellars Pinot Noir, Niagara (5oz) 19*

Roast Chicken Supreme 39

asparagus, poached baby leeks, truffle butter
2024 *Vignerons del Bel Air 'Climat Grand Craus'*
Morgon, Beaujolais, France (5oz) 19

Cornmeal Crusted Pickerel 39

fingerlings, cipollini onions,
preserved pepper purée
2024 *Jean-Yves Bretaudeau Sauvignon Blanc,*
Loire, France (5oz) 20

Lobster Club 49

EM croissant, East coast lobster salad,
maple bacon, greens & potato crisps
2025 *Domaine Queylus Rosé, Niagara (5oz) 18*

Mill Burger 29

YU Ranch beef, aged cheddar, caramelized
onions, remoulade, sesame bun, fries & greens
2022 *Primaia SerPrimo, Tuscany, Italy (5oz) 20*

Steak Frites 44

triple cooked chips, sautéed greens, chimichurri
2021 *Marqués de Murrieta Reserva, Rioja, Spain (5oz) 25*

LUNCH PRIX-FIXE MENU

60 per guest, wine pairings 35

Choice of

Field Green Salad

strawberry vinaigrette, basil pine nut pesto
2024 *Jean-Yves Bretaudeau Sauvignon Blanc,*
Loire, France (4oz)

or

Mushroom Soup

crème fraîche, chives
2023 *Le Clos Jordanne Villages Chardonnay,*
Niagara (4oz)

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Baked Trout

asparagus, peas, fingerlings,
beurre blanc
2023 *Cloudsley Cellars Pinot Noir, Niagara (5oz)*
or

Roast Chicken Supreme

asparagus, poached baby leeks,
truffle butter
2024 *Vignerons del Bel Air 'Climat Grand*
Craus' Morgon, Beaujolais, France (5oz)

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Vanilla Custard Tart

rhubarb compote
2021 *Stratus BA Semillon, Niagara (1oz)*
or

Chocolate Fondant

sour cherry compote, yogurt gelato
2024 *Tawse Cabernet Sauvignon Ice Wine,*
Niagara (1oz)

DESSERT COCKTAILS

Golden Handshake (2.25oz) 18

a 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 18

sherry anglaise, milk chocolate

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

Milk Chocolate Custard Tart 18

chocolate custard, pecan praline, caramel

NV Campbells Rutherglen Muscat, Victoria, Australia (2oz) 17

Strawberry Shortcake 16

semolina cake, woodruff gelato, white chocolate crumb

2023 Cave Spring Late Harvest Riesling, Niagara (2oz) 16

Cherry Baked Alaska 16

honey gelato, toasted meringue, roasted almonds

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

Banana Cream Pie Sundae 15

banana sorbet, coconut cream, cinnamon crumb

NV Castelli del Grevepesa Vin Santo, Tuscany (2oz) 17

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, Masala 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

