

APPETIZERS



Warm Marinated Olives <i>rosemary & garlic</i>	11
Cauliflower Soup <i>pear & chestnut jam, shaved parmesan, parsley oil</i>	18
Salad of Brassicas <i>cauliflower, broccolini, kohlrabi, brussels sprouts, roasted pine nuts, shallot vinaigrette</i>	26
Roasted Heirloom Carrot Salad <i>Woolwich goat cheese, flax seed crisps, cranberry dressing</i>	26
House Charcuterie <i>selection of terrine, rillettes & cured meats, pickled farm peppers, chutney, grainy mustard, sourdough</i>	48
Crispy Mushroom Tempura <i>Maitake mushroom, pickled honey mushroom, blueberry ketchup</i>	21
Fresh Oysters on the Half Shell (4pc minimum) <i>fresh horseradish, shallot mignonette, house hot sauce</i>	4.50/pc

FOUR COURSE TASTING MENU

125 | Wine & Beverage Pairings 75

allow our chefs to surprise you

🍷 *Please inquire for vegetarian and plant-based options*

FRESH PASTA

Strozzapreti 18/29
charcoal roasted wild mushroom ragout, aged gouda

Lumache 16/27
kale pesto, parsnip, toasted sunflower crumb

Agnolotti 22/35
smoked potato, white fish, spinach, buttermilk sauce

Add Braised Short Ribs 5oz 20 | Add Pan Seared Scallops 4oz 24

FISH

Roasted Steelhead Trout 42
red wine braised red cabbage, heirloom beets, hazelnut vinaigrette

Crispy Pickerel 40
romano beans, Pacific mussels & chorizo sausage cassoulet

WOOD-FIRED GRILL

Beverly Creek Lamb Sirloin (10 oz) 56
caper jus

Elora Heritage Chicken 48
button mushroom ragout

Daily Cut of Beef for Two MP
riverbank grape jus

Accompanied by:
potato pavé, creamed greens, kohlrabi & walnut salad

