



APPETIZERS

Warm Marinated Olives <i>rosemary & garlic</i>	11
Cauliflower Soup <i>pear & chestnut jam, shaved parmesan, parsley oil</i> 2021 Tawse Chardonnay, Niagara (v)	18
Steak Tartare <i>beef tenderloin, crispy capers, pickled shallots, Danish rye toast</i> 2021 Maison Nicolas Idiart 'Espérance' Roie', Languedoc - Roussillon France	25
Baby Gem Lettuce Salad <i>Granny Smith apple, kohlrabi, maple vinaigrette</i> 2022 Cantina Rauscedo Pinot Grigio, Friuli, Italy	16
Add Pan Roasted Chicken Supreme 18 Add Steelhead Trout 22	
Crispy White Fish Tempura <i>pickarel, garlic cream, house kimchi</i> 2022 Viña Costeira 'Amor de Bares' White Blend, Galicia, Spain	18
Elora Mill's House Terrine <i>smoked duck, foie gras, stone fruit chutney</i> 2021 Cave Spring 'Dolomite' Riesling, Niagara (v)	28
Fresh Oysters on the Half Shell (4pc minimum) <i>fresh horseradish, shallot mignonette, house hot sauce</i> NV Monmarthe 'Secret de Famille' 1er Cru, Champagne, France	4.50/pc

🍄 Please inquire for vegetarian and plant-based options

MAINS

- Kale & Quinoa Salad 25
broccolini, black olive & almond crumb, green goddess
2021 Anne de Joyeuse 'Camas' Chenin Blanc Southwest France (v)
Add Pan Roasted Chicken Supreme 18 | Add Steelhead Trout 22
- Strozzapreti 18/29
charcoal roasted mushroom ragout, aged gouda
**2021 Dominio de Punctum 'Lobetia' Tempranillo,
Castilla La Mancha, Spain (v)**
- Milkbread Chicken Sandwich 28
buttermilk slaw, spicy aioli, preserved peppers, hand cut fries & house greens
2022 Domaine du Séminaire Côtes du Rhône, France (v)
- Baked Steelhead Trout 39
béarnaise sauce, sautéed spinach, fingerling potatoes, chimichurri
2021 Cloudsley Pinot Noir, Niagara (v)
- Classic Beef Goulash 38
richly spiced stew, herbed spätzle, crème fraîche
2017 La Guardinese 'Janare' Aglianico, Campania, Italy
- Beef Burger 32
YU Ranch grass fed beef, bacon jam, buffalo cheddar, hand cut fries & house greens
2021 Headwind Cabernet Sauvignon, California, USA

