

SALADS

CLASSIC CAESAR 14 Lrg 22
Crisp Pancetta, Shaved Parmesan, Garlic Croutes
with House Dressing

THAI MANGO SALAD GF DF 14 Lrg 22
Ripe Mango, Cucumber, Carrot & Peppers
With Thai Red Chili Dressing

SPINACH SALAD GF 14 Lrg 22
Baby Spinach, Thornbury Apple, Wooldrift Farm
Feta, Dried Muskoka Cranberry, with Lemon &
Poppy Seed Dressing

GRILLED HALOUMI CHEESE SALAD 16 Lrg 28
Tabouleh and Lemon Oil

GARDEN SALAD 12 Lrg 19
New Farm Mixed Greens, Julienne Carrot, Beet &
Daikon Radish with Lemon Dressing

*Add Grilled Chicken Breast, 5oz Salmon 10
or Grilled Haloumi*

SHAREABLES

CHARCUTERIE & CHEESE BOARD 2ppl 50/ 4ppl 95
Selection of Local Cured Meats and Cheeses, Olives,
Flatbreads & Crackers

BUFFALO CHICKEN DIP 28
Shredded Chicken, Cream Cheese, Hot Sauce
Beemster Cheese, Toasted Flatbread and
Vegetable Crudites

CHILLED 7 LAYER TACO DIP 24
Refried Beans, Sour Cream, Salsa, Tomato, Green
Onion, Pepper, Lettuce & Cheese. Served with Corn
Chips

BURGERS & SANDWICHES

*Served with Fresh Cut Fries or Side Salad
Caesar Salad Upgrade* 3.5

BUTTERMILK CRISPY CHICKEN BURGER 20
Toasted Bun, Lettuce and Cornichon Mayo

VEGGIE BEET & SUNFLOWER BURGER V 19
Toasted Bun, Sunflower Shoots, Red Onion,
Tomato & Pickle

5oz GREY COUNTY BEEF BURGER 20
Toasted Bun, Lettuce, Red Onion, Tomato, Pickle

PULLED BBQ PORK

Toasted Bun, Cabbage Slaw, BBQ Sauce 22

COFFEE RUBBED BRISKET OF BEEF 28
Toasted Bun, Cabbage Slaw, BBQ Brisket Jus

*Add Bacon 2.95 | Beemster Cheese 2
Sautéed Mushrooms 2 | Fried Egg 2
Gluten Free Bun 2.5*

BIG BITES

CHICKEN WINGS 1LB 22
BBQ Sauce, Salt & Pepper, Mild, Medium, Hot,
Thai Sweet Chili. Served with Fries, Carrot & Celery
Sticks

PAN SEARED CHICKEN SUPREME 36
Herb & Tomato Couscous, Mango Salsa

MEDITERRANEAN VEGETABLE STACK GF | V 28
Peppers, Zucchini, Eggplant, Portobello Mushroom
Herb Polenta Cake, Tomato Coulis

AAA 8oz STRIPLOIN STEAK 46

AAA 10oz RIBEYE STEAK 59
Char Grill Artisan Farms Steak , Char Grilled Tomato
& Port Jus. Served with Fried Potato Wedges

LEMON & CHIVE CRUSTED SALMON 34
Smashed Fingerling Potatoes, Grilled Peppers, Salsa
Verde

CRISPY SALT & PEPPER CALAMARI GF 18 Lrg 25
Calamari with Sweet Chili & Basil Dipping Sauce

PASTA SPECIAL

Daily Feature showcasing fresh in seasonal produce

DESSERT

ETON MESS GF 12
English Classic, Whipped Cream, Fresh Berries
Meringue, Fruit Coulis

TRIPLE CHOCOLATE MOUSSE 13
White, Milk & Dark Chocolate Mousse

CREME BRULEE 12
Flavour Changes Daily.

GF • Gluten Free | V • Vegan