

Wine



White

	Glass 6oz	Half Liter	750ml Bottle
Pinot Grigio, Bertolio, Italy	9.50	30.00	42.00
Riesling, 'Dolomite', Cave Spring, VQA Niagara	9.50	30.00	42.00
Oaked Chardonnay, Tawse, VQA Niagara	10.00	31.00	44.00
Sauvignon Blanc, Map Makers, New Zealand	11.00	33.00	46.00
Prosecco, Cabert, Italy			44.00
Chablis, Joseph Drouhin, France			55.00

Red

Merlot, La Palma, Chile	9.50	30.00	40.00
Gamay Noir, Angels Gate, Niagara	9.50	30.00	42.00
Shiraz, Mount Oakden, Australia	10.00	31.00	44.00
Cabernet Sauvignon, Echeverria, Chile	11.00	33.00	46.00
Bordeaux, Chateau Puyfromage, France			60.00
Zinfandel, Old Vine Red, California			60.00
Brunello, Montalcino, Italy			130.00

FRIDAYS ONLY
\$10 Off Any Bottle Of Wine

Drinks



Local Draft

GOODLOT - Farmstead Ale
(Caledon, 5km away)

CALEDON HILLS - Premium Lager
(Palgrave, 29km away)

20oz - 7.25 / 14oz - 5.75

FLYING MONKEYS - Antigravity Light Lager

FLYING MONKEYS - Hoptical Illusion A.P.A.
(Barrie, 97km away)

20oz - 6.75 / 14oz - 5.25

Bottles & Cans

POMMIES - Farmhouse Cider 473ml
(Caledon, 36km away) - 7.00

WELLINGTON - Imperial Russian Stout
473ml (Guelph, 40km away) - 7.00

BEAU'S - Lug Tread 600ml
(Vanleek Hill, 563km away) - 7.25

CORONA 330ml - 6.00

COORS LIGHT 341ml - 6.00

STELLA ARTOIS 341ml - 6.00

Cocktails 2oz

BELFOUNTAIN CAESAR - 9.00

Pickled Veg / Walters Craft Caesar Mix /
Vodka

NEGRONI - 10.00 (3oz)

Gin / Campari / Red Vermouth

RED SANGRIA - 10.00

Merlot / Fruit / Rum / Ginger Ale

MOJITO - 11.00

Kraken Rum / Lime / Mint / Sugar / Soda

BOULEVARDIER - 12.00 (3oz)

Woodford / Campari / Red Vermouth

OLD FASHIONED - 12.00

Woodford Reserve / Bitters / Orange Zest /
Sugar

BOURBON MANHATTAN - 12.00

Woodford Reserve / Sweet Vermouth / Cherry

Moscow Mule - 12.00

Vodka / Lime / Ginger Beer

CUCUMBER GIN AND TONIC - 13.00

Hendrick's Gin / Cucumber / Mint / Tonic

Dinner

SNACKS

FRIED OLIVES - 8.00
Breaded Olives / Mayo / Lemon

SAUERKRAUT POTATOES - 8.00
Crispy Potato / Crème Fraîche / Sauerkraut

FRIED POLENTA - 10.00
Mayo / Hot Sauce / Parmesan

FRIED LAKE SMELT - 10.00
Lemon / Celery Salt Mayo

MUSSELS & FRIES - 15.00
Daily Broth / Fries / Sourdough

ESCARGOT EN CROUTE - 13.00
Puff Pastry / Double Smoked Bacon / Swiss Chard / Blue Cheese

ON TOAST & WITH BREAD

MUSHROOM TARTINE - 10.00
Toast / Mushroom Duxelle / House Ricotta

BAKED RATATOUILLE - 10.00
Eggplant / Cherry Tomatoes / Zucchini / Parmesan / Sourdough

BAKED OKA CHEESE - 13.00
Puff Pastry / Chutney / Sourdough

DEVILLED CRAB TOAST - 14.00
Toast / Crab Salad / Pimento Peppers / Chilies

FOIE GRAS & RABBIT RILLETTES - 17.00
Chutney / Mustard / Sourdough

CHEESE & CHOP BOARD
Canadian Cheeses / Cured Meats / House Pickles / Sourdough
SMALL - 24.00 / LARGE - 48.00

SOUP, SALAD & VEG

DAILY SOUP - 8.00

HERITAGE GREENS - 8.00
Corn Nuts / Pickled Red Cabbage

GARLIC AND CHILI RAPINI - 8.00
Lemon / House Ricotta / Sunflower Seeds

GRAIN SALAD - 8.00
Wild Rice / Lentils / Pickled Red Onion / Sunflower Seeds

CAESAR - 9.00
Double Smoked Bacon / Parmesan / Romaine / Croûton

FRIED BRUSSELS SPROUTS - 9.00
Sunflower Seeds / House Vinaigrette / Parmesan

TURNIP GRATIN - 9.00
Roasted Turnip / Roasted Shallots / Parmesan / Swiss Chard

CURED FRESH & RAW

MAPLE CURED TROUT GRAVLAX - 14.00
Mustard / Caper Berries / Crème Fraîche

SALTED BEEF TENDERLOIN - 15.00
Shaved Tenderloin / Pickled Celery Root / Mustard

ELK TARTARE - 18.00
Duck Egg / Cornichon / Capers

PASTA & NOODLES

CURRY & RICE NOODLES - 18.00
Chicken / Shrimp / Coconut Curry / Rice Noodles / Kimchi / Edamame

CRAB & SHRIMP SPAGHETTI - 18.00
Crab / Shrimp / Rosé Sauce

BRAISED LAMB SPAGHETTI - 20.00
Mushrooms / Braised Lamb Shoulder / Crème Fraîche

SWEET PEA AND RICOTTA ORECCHIETTE - 16.00
Roasted Shallots / House Ricotta / Parmesan / Capers

RATATOUILLE & ORECCHIETTE PASTA - 16.00
Zucchini / Eggplant / Cherry Tomatoes / Parmesan

MAINS

STEAK FRITES - 44.00
20oz Rib Steak / Parmesan Fries / Mayo / Steak Sauce / Choice of Side
Add Ermite Blue Cheese - 3.00 / Add Gravy - 2.50

SEARED ALBACORE TUNA - 30.00
Pickled Onions / Potato Salad / Chili Vinaigrette

DUCK LEG CONFIT - 26.00
Lentils / Sautéed Greens / Fried Duck Egg

BRAISED RABBIT LEG - 24.00
Polenta / Sautéed Rapini / Jus

ROASTED ELK LOIN - 30.00
Wild Rice / Mushrooms / Jus / Roasted Cherry Tomatoes

CHICKEN RATATOUILLE - 24.00
Confit Chicken Leg / Eggplant / Zucchini / Cherry Tomatoes

SIDES - (All 5.00)

Sweet Peas
Fried Brussels Sprouts Salad
Sautéed Mushrooms
Ratatouille
Fries & Mayo
Edamame
Mashed Turnip
Sautéed Greens

PICKLED & FERMENTED IN HOUSE

250ml Jar - Take Home
(All 6.00)

Sauerkraut
Pickled Red Cabbage
Chutney
Hot Sauce
Mixed Vegetable Kimchi

Dessert

CHOCOLATE LAVA CAKE - 9.00

Lindt Chocolate Ice Cream
(Baked to order - 8 minutes)

SEASONAL CHEESECAKE - 8.00

CRÈME BRÛLÉE - 8.00

COLD SCOOPS - 6.00

- Vanilla
- Lindt Chocolate
- Raspberry Sorbet

CHEESE BOARD - 15.00

2 Cheeses / House Chutney / Bread

AFFOGATO - 8.00

Biscotti / Espresso / Vanilla Ice cream

Specialty Coffee

SPANISH COFFEE - 8.00

Kahlua / Brandy / Coffee / Whipped Cream

CARIBBEAN COFFEE - 8.00

Kahlua / Brandy / Kraken / Coffee /
Whipped Cream

COFFEE CRISP - 8.00

Coffee / Frangelico / Baileys /
Chocolate Liquor / Whipped Cream

CAFFE "CORRETTO" - 6.00

Espresso / Amaretto

ALL 1.50Z

Premium Liquor

- Baileys Irish Cream - 5.00
- Disaronno - 5.50
- Frangelico Liquor - 5.50
- Harvey's Sherry - 5.50
- Grand Marnier - 6.00
- White Sambuca - 6.00
- Tromba Tequila - 7.00
- Glenfiddich 12 Years old - 8.00
- Grey Goose Vodka - 8.00
- Drambuie - 8.00
- St. Remy Brandy VSOP - 8.00
- Taylor Fladgate Port - 8.00
- Hendrick's Gin - 8.00
- Woodford Reserve - 9.00
- Auchentoshan 12 Years - 10.00
- Remy Martin Congac - 12.00