

# 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  
(Erin, 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

AMARETTO SOUR - 9.00

Disaronno / Lemon / Lime / Sugar / Soda

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

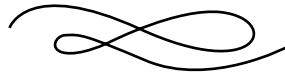
BOURBON MANHATTAN - 12.00

Woodford Reserve / Sweet Vermouth / Cherry

CUCUMBER GIN AND TONIC - 13.00

Hendrick's Gin / Cucumber / Mint / Tonic

# Dinner



---

## STARTERS

---

DAILY SOUP - 7.00

FRIED OLIVES - 7.00  
Breaded Olives / Herb Mayo / Lemon

MUSSELS & FRIES - 15.00  
Daily Broth / Fries / Sourdough

FOIE GRAS PÂTÉ - 16.50  
House Chutney / Cornichon / Mustard / Sourdough

RAINBOW TROUT GRAVLAX - 13.50  
Beet Cured Rainbow Trout / Caper Berries / Crème Fraîche / Cornichon

SAUERKRAUT POTATOES - 8.00  
Crispy Potato / Horseradish / Crème Fraîche / Sauerkraut

FRIED CAULIFLOWER - 10.00  
Romesco Sauce / Herb Mayo

PHYLLO WRAPPED CAMEMBERT CHEESE  
House Chutney / Sourdough / Caper Berries  
WHOLE - 18.00 / HALF - 10.00

MUSHROOMS ON TOAST - 9.00  
Sourdough / Mushrooms / Peas / Thyme / Leeks / Parmesan

SALT COD & ARTICHOKE DIP - 14.00  
Salt Cod / Potato / Artichoke / Cream / Sourdough

FRIED LAKE SMELT - 10.00  
Lemon / Tartar Sauce

ESCARGOT - 12.00  
Double Smoked Bacon / Swiss Chard / Horseradish

CHILLED EGGPLANT CAPONATA - 10.00  
Eggplant / Cherry Tomatoes / Celery / Capers / Sourdough

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

---

## SALADS

---

HERITAGE GREENS - 8.00

Heritage Greens / Pickled Red Cabbage / Pumpkin Seeds / House Vinaigrette

CAESAR - 9.00

Double Smoked Bacon / Parmesan / Romaine / Croûton

FRIED BRUSSELS SPROUTS - 9.00

Pumpkin Seeds / House Vinaigrette / Parmesan

---

## MAINS

---

STEAK FRITES - 44.00

20oz Rib Steak / Parmesan Fries / Mayo / Steak Sauce / Choice of Veg  
Add Ermite Blue Cheese - 3.00 / Add Gravy - 1.50

CHICKEN PUTTANESCA - 24.00

Roasted Suprême / Olives / Capers / Cherry Tomatoes / Red Peppers / Crusty Bread

SEARED ALBACORE TUNA - 30.00

Roasted Eggplant / Cherry Tomatoes / Celery / Capers

DUCK LEG CONFIT - 26.00

Mashed Potato / Fried Brussels Sprouts / Gravy

CURRY & RICE NOODLES - 18.00

Chicken / Shrimp / Coconut Curry / Rice Noodles / Peas / Kimchi

SHRIMP ROTINI - 18.00

Shrimp / Capers / Dill / Rosé Sauce

RABBIT PAPPARDELLE - 20.00

Confit Rabbit / Thyme / Double Smoked Bacon / Mushrooms / Cream Sauce

MUSHROOM ROTINI - 16.00

Ermite Blue Cheese / Peas / Shallots / Swiss Chard / Cream Sauce

LAMB RAGOUT - 18.00

Lamb / Pappardelle / Parmesan / Tomato Sauce

EGGPLANT & ROASTED TOMATO ROTINI - 16.00

Eggplant / Capers / Cherry Tomatoes / Olive Oil

---

### SIDES & VEG

Horseradish Spinach - 4.00

Minted Sweet Peas - 4.00

Fried Brussels Sprouts Salad - 4.50

Sautéed Mushroom & Garlic - 5.00

Cheddar Cauliflower - 5.00

Eggplant Caponata - 5.00

Fries & Herb Mayo - 5.00

Edamame - 5.00

### PICKLED & FERMENTED IN HOUSE

(250ml Jar - Take Home)

Sauerkraut - 4.00

Pickled Red Cabbage - 4.00

Chutney - 4.00

Pickled Pearl Onions - 5.00

Hot Sauce - 5.00

Mixed Vegetable Kimchi - 6.00

---

## Dessert

---

CHOCOLATE LAVA CAKE - 9.00  
Lindt Chocolate Ice Cream  
(Baked to order - 8 minutes)

CHEESE CAKE - 8.00  
White Chocolate, Caramel & Pecans

CREME BRULEÉ - 8.00  
Usually Vanilla

COLD SCOOPS - 6.00  
• Vanilla  
• Lindt Chocolate  
• Raspberry Sorbet

CHEESE BOARD - 15.00  
2 Cheeses / House Chutney / Bread

---

## Specialty Coffee

---

CHOCOLATE ORANGE - 8.00  
Americano / Hot Chocolate / Triple Sec

EGGNOG - 8.00  
Kraken / Nutmeg / Cinnamon / Cream / Egg

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

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

Highland Park 12 Year - 10.00

Remy Martin Congac - 12.00