

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

Lunch

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

ESCARGOT EN CROUTE - 12.00
Puff Pastry / Double Smoked Bacon / Swiss Chard / Blue Cheese

ON TOAST & WITH BREAD

MUSHROOM TARTINE - 10.00
Toast / Mushroom Duxelle / House Ricotta

BAKED OKA CHEESE - 13.00
Puff Pastry / Chutney / Sourdough

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

FOIE GRAS & RABBIT RILLETES - 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

SANDWICHES

CHEESEBURGER - 16.00

Beef Patty / Cheddar / Special Sauce / Pickled Onions

CHICKEN SALAD SANDWICH - 15.00

Mayo / Lettuce / Pickles

FRIED COD SANDWICH - 15.00

Beer Battered Cod / Tartar Sauce / Lettuce / Pickled Red Cabbage

GRILLED CHEESE - 13.00

Cheddar / Roasted Shallots

BLT - 15.00

Double Smoked Bacon / Lettuce / Roasted Cherry Tomatoes / Mayo

OPEN FACED CRAB SALAD- 15.00

Crab Salad / Lettuce / Pimento Peppers

MAINS

MAPLE CURED TROUT GRAVLAX - 16.00

Mustard / Caper Berries / Crème Fraîche / Sourdough

SEARED ALBACORE TUNA SALAD - 18.00

Heritage Greens / Pickled Red Cabbage / Corn Nuts / House Vinaigrette

FISH & CHIPS - 15.00

Oceanwise Cod / Lemon / Chips / Pickled Red Cabbage

Add Mushy Peas 4.00 / Add Gravy 2.50

MUSSELS & FRIES - 15.00

Daily Broth / Fries / Sourdough

STEAK FRITES - 38.00

20oz Rib Steak / Fries / Mayo / Steak Sauce

Add Ermite Blue Cheese 3.00 / Add Gravy 2.50

CURRY & RICE NOODLES - 18.00

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

CRAB & SHRIMP SPAGHETTI - 19.00

Crab / Shrimp / Rosé Sauce

BRAISED LAMB PIE - 18.00

Braised Lamb Shoulder / Turnip / Puff Pastry / Greens

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