

SOUP

FULLY LOADED BAKED POTATO SOUP 11

potato, cheddar cheese, bacon, garlic, onions in a creamy broth



HOUSE-MADE ONION SOUP GRATIN 11

slow-braised onions and lager beef broth, topped with croutons, farmstead smoked gouda from Mountainoak Cheese, New Hamburg, ON

APPETIZERS



BRUSCHETTA 14

vine ripe tomato, fresh basil, feta, aged balsamic, garlic, served with grilled focaccia

add two extra bruschetta 5



THREE CHEESE GARLIC PULL-APART BREAD 14

cheddar, jack, and mozzarella cheeses brushed with garlic butter

add bacon 3



FRIED CALAMARI 17

breaded calamari, banana peppers, served with bang bang sauce

SALADS



HARVEST CAESAR SALAD 17

romaine lettuce, croutons, shaved pecorino parmesan, honey sriracha bacon, tossed in caesar dressing



BLUE CHEESE SALAD 17

blue cheese, salanova mix, cherry tomatoes, candied pecans, tossed in house vinaigrette



HARVEST SALAD 16

spring mix salad, strawberries, pecans, goat cheese, cucumber, tossed in a poppyseed dressing

PROTEIN ADD ONS

chicken 9

Arctic char 12

steak 15

HANDHELDS

ALL HANDHELDS SERVED WITH FRIES



HARVEST BURGER 21

ground sirloin, white cheddar, bacon, arugula, spicy tomato jam, grain mustard aioli, butter pickles, served on a brioche bun



BEYOND BEEF BURGER 19

beyond beef burger, truffle cheese, lettuce, tomato, spicy mayo, butter pickles, served on a brioche bun



STEAK SANDWICH 26

flank steak, truffle cheese, caramelized onions, served on a ciabatta bun

SUBSTITUTE SIDE FOR

harvest salad 5

blue cheese garden salad 5

caesar salad 6

soup 6



available dairy-free



available gluten-free



vegan option available



vegetarian

We are pleased to accommodate dietary restrictions and allergies where possible, using the below icons as a guideline. Please speak with your server for more information. Please note, despite our best efforts, cross-contamination may occur.

Our menu is designed to offer and use only integral food products which are procured locally where possible, ensuring freshness and quality that change with the seasons through our Local community, Ontario and Canada.

MAINS

  **ST. LOUIS BBQ SIDE RIBS 29**
Ontario pork, half rack St. Louis side ribs, seasonal vegetables, roasted hasselback potato, coleslaw, Forty Creek bbq sauce, and a honey butter biscuit





 **ROTISSERIE ROASTED LOCAL CHICKEN 30**
farm fresh half chicken roasted in an apple cider brine, served with seasonal vegetables, roasted hasselback potato, chimichurri, pan jus, and a honey butter biscuit

 **ROTISSERIE ROASTED CHICKEN & RIBS 31**
farm fresh quarter chicken, two pc. of St. Louis side ribs, served with roasted hasselback potato, coleslaw, Forty Creek bbq sauce, and a honey butter biscuit

CHICKEN/ RIB ADD ON
bacon, cheese, & sour cream to potato 3



  **HONEY-GLAZED ARCTIC CHAR 26**
zesty honey-orange glazed Arctic char, basmati rice, topped with a creamy dill horseradish sauce



FISH & CHIPS 24
Mill Street Organic beer battered cod, Stayner, Ontario cabbage slaw, crispy fries, fresh lemon, tartar sauce, chimichurri mayo

    **CHICKPEA MASALA 19**
chickpeas, tomatoes, ginger, cilantro, sour cream, garam masala, served with naan bread and basmati rice

HICKORY-SMOKED CHICKEN POT PIE 21
house-smoked apple cider-brined chicken served in a puff pastry with Ontario vegetables and cream sauce, served with honey butter brussels sprouts

STEAKS

  **8 oz STRIPLOIN STEAK 39**
8 oz striploin, red wine jus, served with honey bacon brussels sprouts and steak cut fries

  **14 oz RIBEYE STEAK DINNER 55**
charbroiled 14 oz ribeye, red wine jus, served with roasted hasselback potato, honey bacon brussels sprouts

SIZZLING STEAK ADD ONS
sautéed mushrooms 6
caramelized onions 5
bacon, cheese, & sour cream to potato 3


PASTA


BRAISED BEEF RAVIOLI 29
braised beef ravioli, brown butter, sage

SIDES

honey & bacon brussels sprouts 5
basmati rice 3
hasselback potato 3
fully loaded hasselback potato 6
honey butter biscuit 3
fries 7
side gravy 2

 available dairy-free

 available gluten-free

 vegan option available

 vegetarian

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