






## APPETIZERS


 **CREAM OF MUSHROOM SOUP** 12  
Ontario mushrooms, cream, vegetable broth, thyme, nutmeg, chives


   **AVO TOAST & ONTARIO BURRATA** 22  
smashed avocado, grilled multigrain, Ontario burrata, red onions, capers, truffle oil

    **VINE BRUSCHETTA** 15  
vine ripened tomatoes, fresh basil, feta, aged balsamic, garlic, grilled focaccia  
*add two extra bruschetta 6*



  **HARVEST BOARD FOR 2** 33  
chorizo sausage, prosciutto wrapped cantaloupe, brie, aged cheddar, pickled red onion, sundried tomatoes, pickled carrots, yellow cherry tomatoes, pickled green beans, green olive mix, pickled purple carrots

 **CG PULL APART BREAD** 15  
cheddar, jack, mozzarella, garlic butter, baguette  
*add two extra bruschetta 6*





 **BRIE EN CROUTE** 21  
brie, puff pastry, fig jam, strawberries, artisanal crackers, rosemary





 **ARANCINI PESTARE** 14  
arborio rice, sundried tomato, white wine, shallots, sundried tomato pesto

## SALADS

  **HARVEST CAESAR SALAD** 19  
romaine lettuce, honey sriracha smoked bacon, croutons, shaved pecorino, caesar dressing

    **ANTIOXIDANT SALAD** 16  
baby spinach, fresh strawberries, feta, sweet & sour onions, almonds, poppy seed dressing

    **THE GROVE SALAD** 16  
spring greens, crisp apples, walnuts, gorgonzola, cider vinaigrette

    **B9 SALAD** 16  
roasted beets, goat cheese, arugula, candied pecans, honey mustard dressing

### ACCOMPANIMENTS

4 oz chicken 9.50




shrimp skewer 12.50

4 oz flat iron steak 15.50

## HANDHELDS


ALL HANDHELDS SERVED WITH FRIES.  
SUBSTITUTE WITH SIDE SALAD, FRIES, OR DAUPHINOISE POTATOES


 **HARVEST BURGER** 23  
Ontario sirloin, smoked bacon, white cheddar, arugula, tomato jam, grain mustard aioli, pickles, toasted brioche bun

   **BEYOND BURGER** 20  
beyond beef burger, vegan smoked provolone, lettuce, tomato, mustard aioli, butter pickles, toasted brioche bun

**ONTARIO BEEF BRISKET PO' BOY** 25  
sliced Ontario brisket, sweet & sour slaw, dill pickle, crispy shallots, bourbon bbq sauce

 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

### FORTY CREEK BBQ PORK RIBS 32

1/2 rack Ontario pork ribs, Forty Creek bbq sauce, seasonal vegetables, dauphinoise potatoes, coleslaw, corn bread

### MESQUITE SMOKED ONTARIO CHICKEN 32

mesquite smoked 1/2 Ontario chicken, seasonal vegetables, dauphinoise potato, chimichurri, pan jus, corn bread

### BUTTERFLIED BRONZINI 34

pan seared butterflied bronzini, brown butter cherry tomatoes, roasted garlic, cilantro, seasonal vegetables

### ONTARIO BEEF SHORT RIB 35

slow-braised Ontario boneless beef short rib, bourbon bbq sauce, seasonal vegetables, dauphinoise potato

### ORGANIC FISH & CHIPS 25

Mill Street Organic beer battered cod, fries, coleslaw, lemon, tartar sauce, malt vinegar aioli

### ONTARIO AAA FLAT IRON STEAK 37

8 oz Ontario AAA flat iron steak, red wine jus, seasonal vegetables, dauphinoise potato

### CHICKPEA MASALA 20

chickpeas, tomatoes, ginger, cilantro, sour cream, garam masala, naan bread, basmati rice

### CONCHIGLIONI MARINARA 24

tender jumbo pasta shells, creamy spinach & ricotta filling, marinara sauce, parmesan



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