








APPETIZERS

  **ONION SOUP GRATIN 11**
slow braised onions, lager beef broth topped with croutons, mozzarella and Oxford County Ontario Brothers smoked cheese

   **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

 **CHEESY PULL-APART GARLIC BREAD 15**
cheddar, jack, mozzarella, garlic butter, baguette
add bacon 6

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

SALADS

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

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

ACCOMPANIMENTS

4 oz chicken **9.50**
Halloumi cheese **6.50**
4 oz flat iron steak **15.50**

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

HICKORY SMOKED CHICKEN POT PIE 21
apple cider brined, house-smoked puff pastry, creamy chardonnay sauce, Ontario vegetables

 available dairy-free

 available gluten-free

 vegan option available

 vegetarian

We are pleased to accommodate dietary restrictions and allergies where possible, using the above 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.