

APPETIZERS

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BROCCOLI CHEDDAR SOUP

aged cheddar, broccoli, cream

12



VINE BRUSCHETTA

vine-ripened tomatoes, fresh basil, aged balsamic, garlic, feta, toasted focaccia

15



SMOKED & CURED SALMON DUO

house-smoked salmon salad, cured salmon gravlax, fried capers, pickled red onion, crackers

24

add two extra bruschetta

6
- SHAREABLES
- 

HARVEST BOARD

Niagara pingue prosciutto, smoked salmon salad, cracked pepper boccaccini, aged cheddar, pepperoncini, gherkins, pickled red onion, pickled heirloom carrots, cured olives, crackers

21



SMOKED CREAM CHEESE DIP

smoked cream cheese with spinach dip, served with kettle chips and pita bites

16



ARTISAN DIP BOARD

focaccia bread, whipped feta with roasted garlic chips and honey drizzle, beet hummus with crumbled goat cheese, romesco dip with charred peppers, smoked avocado and lime dip

25
- SALADS
- 

CLASSIC CAESAR

crisp romaine, shaved parmesan, honey sriracha bacon, house-made Caesar dressing, garlic croutons

14



GARDEN GREENS

mixed greens, cherry tomatoes, cucumbers, shredded carrots, red onions, balsamic vinaigrette

12



MEDITERRANEAN SALAD

romaine, cucumbers, cherry tomatoes, red onion, feta, lemon-oregano dressing

12



SUPERFOOD SALAD

baby kale, quinoa, roasted sweet potato, dried cranberries, pumpkin seeds, shredded brussel sprouts, smoked avocado-lime dressing

13

CUSTOMIZE YOUR SALAD

build the perfect salad with your choice of proteins and enhancements, added to any base salad.

PROTEIN ADD ON'S		SALAD ENHANCEMENTS	
chicken	9	hard-boiled egg	1.5
steak	15	candied pumpkin seeds	1
shrimp	10	roasted chickpeas	2
cured salmon	9	truffle parmesan croutons	2.5
halloumi	9	honey sriracha bacon	3.5
marinated tofu	5	premium cured olives	3
		avocado	3.5

 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 with ingredients procured locally, where possible. This ensures freshness and quality that may change with the seasons, reflecting the availability across our local community, Ontario, and Canada.

ENTRÉES

substitute wedge fries/potatoes for salad 7

  HARVEST BURGER 25

Ontario sirloin, smoked bacon, white cheddar, arugula, tomato jam,  
mustard aioli, pickles, toasted brioche bun  
sub gluten free bun 1

  BEYOND BEEF BURGER 20

Beyond Beef burger, goat cheese, maple miso mushrooms and onions,  
mustard aioli, butter pickles, toasted brioche bun  
sub gluten free bun 1

ONTARIO BEEF BRISKET SANDWICH 25

sliced Ontario brisket, sweet & sour slaw, onion bun, pickles, crispy shallots, bourbon bbq sauce

 FORTY CREEK BBQ PORK RIBS 32

½ rack Ontario pork ribs, Forty Creek BBQ sauce, seasonal vegetables, dauphinoise potato,  
coleslaw, corn bread

 MESQUITE SMOKED ONTARIO CHICKEN 32

mesquite smoked ½ Ontario chicken, seasonal vegetables, dauphinoise potato, pan jus, corn bread

 PAN-SEARED BRONZINI 35

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 St. Organic beer-battered cod, wedge fries, coleslaw, lemon, chimichurri mayo

  ONTARIO AAA FLAT IRON STEAK 39

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

STEAK ADD ON'S

lemon pepper shrimp	10	onion and mushrooms	6
chipotle goat cheese	6	blue cheese crust	6

PASTAS

  ZUCCHINI PESTO PASTA 16

zucchini noodles, basil pesto, garlic, olive oil,  
parmesan, lemon juice, served with garlic bread

 SMOKED TOMATO RIGATONI 14

smoked tomatoes, garlic, olive oil, fresh basil,  
parmesan, rigatoni, served with garlic bread


 SHALLOT PAPPARDELLE & WHITE WINE BUTTER 14

white wine and shallot butter sauce,  
pappardelle pasta, served with garlic bread


PROTEIN  
ADD ON'S

chicken	9
steak	15
shrimp	10
cured salmon	9
halloumi	9
marinated tofu	5

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