

APPETIZERS

CIABATTA & INFUSED OILS 16

roasted garlic oil and chili oil, thyme, rosemary and crushed chilis
add whipped chive butter \$3

FRENCH ONION SOUP 16

caramelized onions, Guinness, beef stock, crostini,
Niagara Gold gouda cheese

CHILLED GRILLED SHRIMP COCKTAIL 17

grilled shrimp, horseradish aioli,
tequila tajin cocktail sauce, grilled radicchio

THE NOSH 19

roasted garlic and local honey whipped ricotta,
green goddess hummus, served with grilled naan and bread

SEAFOOD CAKES 23

shrimp, Langoustine lobster, Yukon gold potato, chives,
yellow cherry tomato chutney, smoked paprika aioli

CROWN ROYAL CURED SALMON & BROICHE CROSTINI 22

Crown Royal cured salmon, fennel slaw, pickled red onion,
crispy capers, fennel aioli, brioche crostini

HARVEST SOUP 14

farm-driven and chef inspired, *ask your server for today's selection*

PASTA

MUSHROOM BOLOGNAISE PACCHERI 28

Grano Duro paccheri pasta, San Marzano tomato, arugula pesto, cremini mushrooms, portobello mushrooms

WOODBINE BRISKET MALFADINE 29

Grano Duro malfadine noodles, braised Ontario brisket, caramelized onions,
sautéed mushrooms, blistered cherry tomato, baby spinach

SALADS

SUNFLOWER & SHOOTS SALAD 14

baby spinach, sunflower micro greens, pea shoots, shaved beet, red cabbage, heirloom carrots, heirloom tomato, radish, honey & Dijon dressing

MEDITERRANEAN SALAD 19

little gem lettuce, red onion, cucumber, bell peppers, heirloom cherry tomato, feta cheese, toasted chickpeas, lemon za'atar dressing

CAESAR SALAD 20

little gem lettuce, bacon, house-made crostini, hard-boiled egg, classic Caesar dressing

ADD-ONS

GRILLED PESTO CHICKEN	12
SAUTÉED SHRIMP	14
CRISPY TOFU	8
GRILLED SALMON	16

HANDHELDS

THE GRASS ROOTS BURGER 22

6 oz Beyond beef burger, vegan cheddar, heirloom tomato, leaf lettuce, garlic aioli

THE 1882 BURGER 25

6 oz Ontario brisket burger, smoked bacon, Balderson white cheddar, heirloom tomato, leaf lettuce, garlic aioli

PESTO CHICKEN CLUB 26

pesto grilled chicken, gouda cheese, smoked bacon, heirloom tomato, leaf lettuce, garlic aioli

CROWN ROYAL PRIME RIB SANDWICH 30

thinly sliced Ontario AAA prime rib, caramelized onions, sautéed mushrooms, Crown Royal jus

THE MAIN RACE

HOT HONEY & LIME CHICKEN 31

apple cider brined Ontario chicken supreme, Ontario hot honey & lime glaze,
tri-colour potatoes, harvest vegetables

PEPPERONATA BRONZINO 39

Branzino, pepperonata sauce, sautéed baby spinach, grilled bell peppers,
pearl red onions, vine tomatoes

ONTARIO LAMB RACK CHOP 48

pumpkin seed dukkah crusted Ontario lamb rack, port and cherry jus,
roasted tri-colour potatoes, harvest vegetables

STEAKS

ONTARIO AAA STEAK & TRUFFLE FRIES 50

8 oz Ontario AAA striploin, truffle fries, truffle aioli

SMOKED ONTARIO AAA BEEF FILET 61

7 oz dome-smoked Ontario filet, garlic mashed potato, harvest vegetables, Crown Royal jus

ONTARIO AAA RIBEYE STEAK 64

10 oz Ontario AAA ribeye steak, crown royal jus, roasted tri-colour potatoes, harvest vegetables

ROASTED CAULIFLOWER "STEAK" 27

roasted spiced cauliflower steak, buttermilk brined oyster mushroom,
romesco sauce, harvest vegetables

SIZZLING PANNIKINS

MUSHROOM PANNIKIN 11

sautéed mushrooms, caramelized onions, whole garlic, fresh herbs

GARLIC SHRIMP PANNIKIN 13

sautéed shrimp, garlic butter, cream, fresh herbs