

Shareables

Oysters

\$3

Rodney's finest - ask your server!

Labneh w/ Grilled Bread & Crudités

\$17

Sheldon Creek Whole Milk Labneh Yogurt spread w/ Cookstown Greens radish & Ohme Farms radish, Ripple Farms & Boyle Bros sprouts, and Pristine Gourmet canola oil

Burrata w/ Tomatoes & Toast

\$18

Bella Casara Burrata w/ Elizabeth's Greenhouses heirloom tomatoes, warm bread, and herbs from our front garden

Cheese Selection

\$19

Grey Owl Goat, Lindsey Bandaged Goat Cheddar, and Bleu D'Elizabeth w/ crostini, chutney & pickled things

Mains

Pork Belly Two Ways

\$25

Smoked & braised Cumbrea Farms pork belly w/ grilled Seaway Farms peach & Welsh Bros Farms Corn Relish on Canadian mustard seed potato salad

Steelhead

\$25

BC Steelhead w/ a melange of Ontario vegetables, Norfolk County Mini-White Potatoes and a tomato hollandaise

Dessert

Clafoutis

\$10

Niagara Peaches Baked in a classic French custard w/ house-made Fairview Maple & Wayne Gretzky Whiskey ice cream & walnut brittle



Brought to you by Chefs
David Watt & Graeme Desjarlais