



## APPETIZERS

<b>Oysters on the Half Shell (4pc minimum)</b>	4.50/pc
fresh horseradish, shallot mignonette, house hot sauce <i>Victoire Brut Prestige, Champagne, France (5oz) \$27</i>	
<b>Warm Marinated Olives</b>	11
rosemary & garlic	
<b>Potato &amp; Watercress Soup</b>	18
watercress cream, pickled honey mushrooms <i>Tawse Chardonnay, Niagara (5oz) \$17</i>	
<b>Crispy White Fish Tempura</b>	18
pickrel, garlic cream, house kimchi <i>Wild Chamomile Effervescence (Spiritless) \$9</i>	
<b>Steak Tartare</b>	25
beef tenderloin, crispy capers, pickled shallots, Danish rye toast <i>Rhubarb Grove (Spiritless) \$10</i>	
<b>Elora Mill's House Terrine</b>	29
foie gras, spring rabbit, sweet & sour garden salad <i>Lavender Bees Knees (Spiritless) \$13</i>	
<b>Pearle Farm Field Greens</b>	19
straciatella cheese, preserved pepper sauce, shallot vinaigrette <i>Jean-Yves Bretaudeau Sauvignon Blanc, Loire, France (5oz) \$18</i>	
Add Pan Roasted Chicken Supreme 18   Add Steelhead Trout 22	

🌱 For vegetarian and plant-based option alternatives to the menu please allow our chefs to create a custom dish.

## MAINS

- Lumache 'Carbonara'** 16/27  
fresh semolina pasta, smoked potato, carbonara sauce  
*Cellier des Demoiselles 'Domaine Faubert' Red Blend, Aude, France (5oz) \$16*
- Mushroom Strozzapreti** 18/29  
in-house pasta, charcoal roasted mushroom ragout, aged gouda  
*Cloudsley Pinot Noir, Niagara (5oz) \$18*
- Pan Roasted Trout** 39  
green peas, fingerling potatoes, béarnaise sauce  
*Tawse Chardonnay, Niagara (5oz) \$17*
- Baby Greens, Lentil & Feta Salad** 25  
quinoa, toasted almonds, maple vinaigrette  
*Anne de Joyeuse 'Camas' Chenin Blanc Southwest France (5oz) \$15*  
Add Pan Roasted Chicken Supreme 18 | Add Steelhead Trout 22
- Veal Schnitzel** 39  
morels, summer vegetables, spätzle  
*Umani Ronchi 'San Lorenzo' Montepulciano, Marche, Italy (5oz) \$17*
- Chicken & Pork Mortadella Sandwich** 22  
walnut basil pesto, pecorino, hand cut fries & house greens  
*Dominio de Punctum 'Lobetia' Tempranillo, Castilla La Mancha, Spain (5oz) \$15*
- Grass-Fed Beef Burger** 32  
bacon onion jam, buffalo cheddar, hand cut fries & house greens  
*Headwind Cabernet Sauvignon, California, USA (5oz) \$18*

