

Yukon Gold Fries	5	Cornish Game Hen	14
Homemade ketchup, lemon mayo & spiced aioli		Cous cous, roasted red peppers & raisins	
<i>NV «Sparo Nero» Riondo , Italy DOC Prosecco</i>		2010 Charles Baker «Ivan Vineyard». VQA 20 Mile Bench	
<i>Prosecco</i>	6.00 (3oz) ~ 11.50 (6oz)	<i>Riesling</i>	9.75 (3oz)~ 19.25 (6oz)
Grilled Rosemary Flat Bread	7	Grilled Lamb Chops	15
Jalapeños, sweet peppers, herb & garlic cream cheese		Curried potato salad, scallions & watercress	
2009 Viña Vilano. Spain, Ribera del Duero		2008 Kacaba, VQA, Niagara Peninsula	
<i>Tempranillo</i>	6.50 (3oz) ~ 12.50 (6oz)	<i>Meritage</i>	7.25 (3oz)~ 14.00 (6oz)
Potato & Leek Soup	5	Seared Muscovy Duck Breast	14
Garlic croutons & parsley		Parsnip puree & mustard leeks	
2010 Les Jamelles. France		2011 Callia Bella, Argentina	
<i>Sauvignon Blanc</i>	6.50 (3oz) ~ 12.75 (6oz)	<i>Malbec</i>	7.50 (3oz)~ 14.75 (6oz)
Beef Chili Poutine	9	Seared «Lion Paw» Scallops	16
Ontario cheese curds & scallions		Cauliflower, chick peas, radicchio, citrus vinaigrette	
2009 Ridge Road. VQA Vinemount Ridge		salad & fried capers	
<i>Pinot Noir</i>	6.50 (3oz) ~13.00 (6oz)	2009 «Vignoble d'E» Dom. Ostertag, France, Alsace	
Cheddar & Apple Salad	8	<i>Gerwurztraminer</i>	12.75 (3oz)~ 25.25 (6oz)
Grapes, spiced cashews, greens & mustard vinaigrette		Striploin Steak & Jumbo Shrimp	17
2010 Viña Vilano. Spain, Rueda		Roasted root vegetables, fingerling potatoes, crispy	
<i>Verdejo</i>	7.50 (3oz)~ 14.50 (6oz)	onions & cabernet jus	
Beet & Blue Cheese Salad	9	2009 Paolo Scavino, Italy	
Baby spinach, pickled onions & balsamic dressing		<i>Nebbiolo</i>	9.25 (3oz)~ 18.25 (6oz)
2011 Aliwen. Chile		Artisan Cheese Platter	16
<i>Sauvignon Blanc</i>	5.75 (3oz) ~11.00 (6oz)	5 year old cheddar, Fougères, Florette, Ossau Iraty & Le	
Wild Boar Terrine & Grilled Chorizo	11	Blue Des Basques	
Toasted crostini, crunchy mustard & pickled vegetables		<i>Wine Pairing: 1oz of 5 Wines</i>	18.00
2009 Sibaris Special Reserve Undurruga		Maple Mousse Trifle	7
<i>Carmenere</i>	7.00 (3oz)~ 13.50 (6oz)	Cookie crumble & Chantilly cream	
Smoked Salmon Risotto	11	<i>Port Tasting Flight: White, Ruby & Tawny</i>	
Braised fennel, leeks, arugula & goat cheese		<i>1oz of 3 Ports</i>	8.00
2009 "Alargo" Bod. Gomez y Rial, Spain, Rias Baixas		Strawberry Crème Brulée	7
<i>Albariño</i>	8.50 (3oz) ~ 16.75 (6oz)	Chocolate dipped almond biscotti	
Home-made Peameal Sandwich	10	2008 Lillypilly "Noble Blend", Austral., N. South Wales	
Mustard greens, sundried tomatoes & herb oil		<i>Botritys Semillon, Muscat, Ries</i>	5.75 (1oz) ~ 11.50 (2oz)
2010 Ridge Road. VQA Vinemount Ridge		Bread & Butter Pudding	7
<i>Cabernet Sauvignon</i>	6.25 (3oz)~ 12.00 (6oz)	Crème anglaise & berry compote	
Crispy Fried Calimari	9	<i>N.V. 13th Street "Below Zero" Ontario</i>	
Citrus greens, pickled onions & sweet chilli sauce		<i>Riesling</i>	4.00 (1oz) ~ 8.00 (2oz)
2010 Ridge Road. VQA Vinemount Ridge		<i>Wednesday, February 15th, 2012</i>	
<i>Unoaked Chardonnay</i>	6.25 (3oz)~ 12.00 (6oz)	<i>Bryan Burke – Executive Chef</i>	
Pear & Old Cheddar Polenta	12	<i>Adam Dolley- Chef de Cuisine</i>	
Grainy mustard, wild arugala & pea shoots		<i>Dillon Holmes – Sous Chef</i>	
2003 V. Zusslin 'Clos Libenberg ' France			
<i>Pinot Gris</i>	9.75 (3oz) ~ 19.00 (6oz)		

We support a healthy, ethical, sustainable, local food culture.