

appetizers

NORTHERN CAESAR	13
baby romaine, puffed wild rice, cured egg yolk, maple candied bacon, roasted garlic dressing	
ORGANIC GREENS	11
Bruce honey & hemp seed vinaigrette, pickled strawberry, walnuts	
SUMMER SQUASH SOUP	11
chilled squash purée, cultured yoghurt, vadouvan pumpkin granola	
PERTH POUTINE	10
frites, herb gravy, Gunn's Hill cheese curds	
HEIRLOOM TOMATOES	14
Elmira tomatoes, whipped ricotta, basil vinaigrette, spelt crisps, arugula	

boards

CHARCUTERIE	19/29
assorted house made varieties, mustard, pickles, chicken chips	
CANADIAN CHEESE	19/29
single origin three or six cheeses, pickles, honey, crackers	
ACADIAN SEAFOOD BOARD	22
crispy fish fritters, smoked trout, brandade, Fogo Island shrimp, bannock, chow chow, dulce tartar	

dinner entrées

STEAK FRITES	29
grilled flat Iron steak, fine herbs, classic béarnaise, skinny frites	
MUSHROOM TAGLIATELLE	21
organic mushrooms, fresh egg pasta, cured egg yolk, ramp & seed pesto, Swiss chard, pickled pearl onions	
FOGO ISLAND COD	34
pan-seared cod, organic coco bean nage, oven dried tomatoes, fennel & radish salad, sea buckthorn vinaigrette	
BRUCE BACON BURGER	19
fresh, ground-in-house beef, braised bacon, Wildwood cheese, maple aioli, pickled onions, catsup, brioche bun, skinny frites	
SPROUTED LEGUME BURGER	17
tomato jam, shitake mushrooms, arugula, chow chow, brioche bun, organic greens	
ONTARIO CHICKEN WILD RICE BOWL	26
smoked chicken & mushroom broth, wild rice, grilled chicken breast, broccoli, peanuts, shiitake mushrooms, soft egg, scallions	
BRAISED LEG OF LAMB	28
corn grits, grilled summer squash, piperade, confit garlic & herb chimichurri	



Executive Chef **Arron Carley**
 Chef de Cuisine **Gilad Rozenberg**