



OPENING PLATES

BUTTER LETTUCE SOUP

seared foie gras medallion, brie emulsion, chive oil, crème fraîche

14

DURHAM SALAD GF VEGAN

locally-sourced ingredients, Norfolk County peanuts, Niagara vinaigrette

14

SUMAC ROASTED HEIRLOOM CARROTS GF, VEGTRN

chipotle hummus, wildflower honey, roasted pepita, lemon yogurt, cilantro

16

WARM CHÈVRE AND MUSHROOM PHYLLO POUCH VEGTRN

roast harvest vegetables, baco noir balsamic reduction

17

DUCK CARPACCIO GF

duck breast, maldon salt, stewed rhubarb, pickled onion, virgin pressed oil

18



FEATURE PLATES

à la carte/table d'hôte (3 courses)

CHICKEN

phyllo banded supreme, fior di latte/crimini farce, smoked tomato broth, spinach pillow, corn risotto

37/58

SALMON GF

wild caught filet, caraway crust, rye berry/beet salad, dill horseradish crème

42/63

PORK GF

cider-brined tomahawk chop, charred tomato, browned sage butter

41/62

LAMB GF

roast sirloin, caramelized honey, dijon/hazelnut crust, natural liquor

43/64

BEEF GF

pasture-raised chuck short rib, 36-hour bath, thyme/wine glaze, frites nest

40/62

VEGAN GF

roasted baby eggplant, za'atar chickpea braise, toasted Ontario quinoa

35/56

Please identify any dietary restrictions to your server to ensure your courses are modified appropriately.



We're Feast On® certified! This means that we meet a stringent set of standards set by the Culinary Tourism Alliance to prove that we are committed to sourcing Ontario grown and raised ingredients.



CLOSING PLATES

*Our desserts are baked to order and may take up to 20 minutes
Desserts include a sampling of local cheeses or roasted nuts*

BISCUIT, BEVERAGE AND THE HORIZON

*after dessert enjoy a shortbread cookie, warm cider and the view out our
backyard*

Seasonal offering included with dessert

RASPBERRY MADELEINES

custard sauce

16

CRUMBLE OF ONTARIO-HARVESTED APPLES

caramel ribbon ice cream

16

ONTARIO VANILLA BEAN GRAND MARNIER SOUFFLÉ

crème anglaise

18

CHOCOLATE MOLTEN CAKE

french vanilla ice cream

14

VANILLA BEAN CHEESECAKE (VEGAN, GLUTEN FREE)

berries of the season

14



BREWED FRENCH ROAST SUMATRAN COFFEE/WHOLE LEAF TEA

4

ESPRESSO

5/8

CAPPUCCINO/LATTE

7



LIGHT LUNCH ENTRÉES

DAILY SOUP CREATION

your server will describe today's selection comprised of local ingredients
11

DURHAM SALAD WITH WARM VEGETABLES (vegan option)

charred tomatoes, peppers, onions, spiced pecans, Niagara vinaigrette
14

AVOCADO TOAST (veg/vegan option)

sourdough bread, soft poached egg, local greens, blistered tomatoes
17

APPLE, HAM AND BRIE CHEESE PANINI (veg/vegan option)

matchstick granny smith apple, dijon, daily soup or green salad
19

FOLDED FRENCH OMELETTE

local eggs, peppers, cheddar cheese, mushrooms, onion, green salad
18



TRADITIONAL LUNCH ENTRÉES

BAKED ALSATIAN FLATBREAD (veg/vegan option)

smoked bacon, caramelized onion, crème fraiche, gruyère cheese, microgreens
21

GRILLED CHICKEN BREAST WITH WARM BEET SALAD (veg/vegan option)

rosemary/thyme-marinated, local lettuce, chèvre, granny smith apple
25

BLACK TIGER SHRIMP PAPPARDELLE

white wine citrus cream, garlic, spinach, fine peas, lemon zest, parmesan
27

BAKED PACIFIC WILD SALMON

caper/white wine reduction, butter-sautéed leeks, potato pancake
29

DUCK CONFIT

Ontario bean cassoulet, lardon, smoked sausage, roasted garlic, rustic bread
24

BISON CHILI

beans, chili spice, cheddar biscuit
22



SUNDAY BRUNCH

EGGS BENEDICT

english muffin, peameal bacon, sauce hollandaise, hash browns
24

FARMER'S BREAKFAST

2 eggs, bacon, pork apple & sage sausage, hash browns, roasted tomato, grilled sourdough toast
21

FLUFFY GRIDDLE CAKES *(GF option available)*

fluffy pancakes, maple syrup, bacon, pork apple & sage sausage
22

CINNAMON FRENCH TOAST

stacked brioche cubes, cinnamon sugar dusting, maple syrup, smoked ham
24

DUCK CONFIT CASSOULET

mixed Ontario beans, sausage, pork belly, onion, carrots, leeks, herbs, classic sourdough
25

VEGAN BRAISE

Belgian endive, fennel, tomato, pepper, chickpeas, pernod broth, quinoa
24 *(Vegan, GF)*

SMOKED BRISKET 'N TATERS

house-smoked beef brisket, mashed potatoes, gravy, onion crisps
25/40



MINI PAVLOVA

meringue rosebud, english custard, chantilly cream, berries
6

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COCKTAILS

WHISTLING WHISKEY SOUR 16

Woodford Bourbon, egg white, lemon, simple syrup, red wine 2oz

FLIGHTLESS NEGRONI 14

London's Calling Gin, Campari, Sweet Vermouth, Burnt Orange 2.25oz

WHO'S A PRETTY BIRD SPRITZ 14

Nest's Sparkling Wine, Aperol, soda, orange 6oz

PEPE'S SPICY PINEAPPLE MARG 14/glass 50/pitcher

Cazadores blanco, pineapple, jalapenos, lime, agave syrup, tajin

PICKLED FAWKES CAESAR 13

Patio Lantern Vodka, Wallter's, horseradish, dill pickle juice 2oz

LADY BIRDS SANGRIA Red & White

17/glass 52/pitcher
Nest's red or white wine, fresh seasonal fruit, Cointreau

MOCKTAILS

CAGED MULE 10

Cranberry juice, ginger beer, orange, cinnamon stick

ZAZU'S PINEAPPLE EXPRESS 9

Pineapple, lime, gingerbeer

PAULIE WANTS TO BEHAVE 10

blueberries, rosemary, lemon sapsucker

NON-ALCOHOLIC BEVERAGES

San Benedetto Flat or Sparkling Bottled Water 7

Soda - Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea, Root Beer, Tonic 3

SapSuckers - lemon, lime, grapefruit 3.50

ON TAP CIDER/BEER (16oz)

Slabtown Cider Founder's Dry, Uxbridge 9

Slabtown Pineapple Mimosa, Uxbridge 9

Muskoka Tread Lightly, Bracebridge 9

Old Flame Blonde, Port Perry 9

Old Flame Red, Port Perry 9

Second Wedge 3 Rocks IPA, Uxbridge 9

CANS/BOTTLE

Muskoka No Regrets, Bracebridge 7

Slabtown Blonde, Uxbridge 7

Slabtown IPA, Uxbridge 7

Muskoka Detours, Bracebridge 8.50

Town Brewery Square Wheels, Whitby 8.50

ONTARIO WINES

WHITE

glass / bottle

Pinot Grigio, Nest, private label, Niagara 7 / 29

Pinot Gris, Zinck, Organic Biodynamic/France 14 / 70

Chardonnay, Tawse, Niagara 11 / 55

Riesling (organic), Tawse, Niagara 8 / 40

Pinot Grigio, Villa Marchesi, Italy 10 / 50

Map Maker Sauvignon Blanc, New Zealand 12 / 60

SPARKLING WINE/BRUT

Nest Private Label Sparkling Wine 7 / 35

Ronco Belvedere Lambrusco, IT 9 / 44

Tawse Spark Brut, Niagara 12 / 58

Zinck Cremant D'Alsace Rose, France /90

ROSE

Tawse Sketches of Niagara Rose 12 / 47

Cazal Viel Rose, France /55

RED

glass / bottle

Cab Noir, Nest, private label, Niagara 7 / 29

Gamay, Redstone, Niagara 12 / 58

Cabernet Merlot, Redstone, Niagara 11 / 50

Shiraz, Konzelmann, Niagara 8 / 39

Cabernet Sauvignon, Leaping Horse, California 9 / 42

Deloach Pinot Noir, California 13 / 60

Canale Malbec, Argentina 12 / 55



nest
NATURALLY DURHAM