



## starters & shareables

- 12 Soup Of the Day - *Chef's creation served with local sourdough bread*
- 16 Sumac Roasted Carrot - *Rosewood estates wildflower honey, pepita, lemon greek yogurt, hummus, cilantro (veg) (gf)*
- 17 Chevre & Mushroom Phyllo Pouch - *Phyllo pouch filled with chevre, cremini mushrooms, served with sauteed peppers and onion with balsamic reduction (veg)*
- 16 Caprese Salad - *Fior di latte, heirloom tomato, basil, balsamic reduction (veg)*
- 27 Charcuterie - *Solo 3 meats & 2 cheeses*
- 44 Charcuterie - *Shareable 5 meats & 3 cheeses*
- 17 Meatballs & Crostini - *Seasoned beef meatballs, romesco tomato sauce & parmesan*

## flatbreads & bowls

- 18 Traditional Flatbread - *Creme fraiche, bacon, caramelized onion, gruyere, thyme*
- 18 Forest Flatbread - *Creme fraiche, cremini, pancetta, gruyere, chives (veg)*
- 27 Beef Bowl - *Mighty harvest greens, house-smoked brisket, toasted corn nuts, cremini, smoked cheddar, cherry tomatoes, niagara vinaigrette*
- 24 Vegan Bowl - *Mighty harvest greens, spiced chickpea, toasted chickpea, cucumber, carrot, peppers, red cabbage, pickled onion, niagara vinaigrette*

## handhelds

*Served with frites & aioli. Upgrade to Chef's daily soup or seasonal salad for 3.*

- 19 Apple, Brie, Ham Panini - *Granny smith apple & dijon mayo served on ciabatta baguette*
- 21 Fried Chicken Sandwich - *Nest buttermilk marinated chicken breast (BBQ or buffalo), brioche bun*
- 20 Moroccan Chickpea Smash - *Served with vegan aioli on a ciabatta baguette (gf option available)*

## mains

- 37 Oven Baked BC Wild Caught Salmon - *Citrus-herbed couscous, honey dill raita, seasonal vegetables*
- 43 Seared Lamb Sirloin - *Mint compound butter, fragula salad with seasonal vegetables, celeriac puree*
- 59 Grass Fed 12oz Striploin & Frites - *Served with aioli*
- 27 Black Tiger Shrimp Pappardelle - *Garlic lemon white sauce, wilted greens, parmesan*

*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.