



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.



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desserts

- 16 Gianduja Chocolate Sable - *Shortbread, hazelnut/chocolate creme, candied orange*
- 16 Raspberry Almond Tartlet - *Butter almond flour shell, glazed raspberries*
- 18 Lemon Mascarpone Cheesecake - *Cinnamon graham base, macerated berries*
- 14 Mango Coconut Devine - *Butter crumble base, mango passionfruit curd, shaved coconut*
- 14 Chocolate Molten Cake - *Kawartha dairy ice cream*
- 14 Vegan Vanilla Cheesecake - *Macerated berries (V, GF)*

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brunch

- 24 Eggs Benedict - *English muffin, peameal, hollandaise, hash browns*
- 21 Eggs Florentine - *English muffin, wilted spinach and shallot, poached egg, hollandaise, hash browns*
- 24 Farmers Breakfast - *2 Eggs, bacon, apple sage sausage, blistered tomato, toasted sourdough, hash browns*
Egg white alternative available
- 22 Pancakes - *Maple syrup, bacon, chef creation for garnish*
- 24 Banana Bread French Toast - *Maple syrup, bacon strips, macerated berries*
- 25 Breakfast Hash - *Hash browns, peppers, onions, mushrooms, bacon, apple sage sausage, sunny side up egg, hollandaise, chive*
- 25 Vegan Hash - *Hashbrown, peppers, onions, mushrooms, marinated tofu scramble, chipotle vegan sauce, chive*
- 23 Omlette - *Chef's selection of fresh toppings, hash browns, toasted sourdough*
Egg white alternative available
- 25 Brisket & Mash - *14 hour smoked beef brisket, gravy, mashed potatoes, crispy onion strings*
- 19 Burrata Toast - *Grilled sourdough, burrata, blistered tomato, mighty harvest picante blend*

dessert

- 8 Mousse - *Chocolate, berries, whipped cream*

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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