

## starters & shareables

- 12 **Soup Of the Day** - Chef's Daily Creation
- 8 **Bread & Butter** - Local Sourdough, St. Brigid's Creamery Butter & Vancouver Island Sea Salt
- 16 **Sumac Roasted Carrots** - Ontario Heirloom Carrots, Rosewood Estates Wildflower Honey, Pepita, Lemon Yogurt, Hummus, Microgreens (veg) (gf)
- 21 **Mushroom & Burrata Toast** - Unionville Mushrooms Roasted Oysters, Grilled Local Sourdough, Bella Casara Burrata, Olive Oil, Vancouver Island Sea Salt & Balsamic Glaze (veg)
- 23 **Brigid's Brie Wheel** - Gunn's Hill Brie, Brown Butter, Rosewood Estates Wildflower Honey, Nuts & Local Sourdough (veg)
- 27 **Charcuterie** - Chef's Choice of 3 Cheeses & 2 Meats With Accompaniments
- 22 **East Coast Mussels** - Local Brewed Beer, Garlic Butter, Roasted Cherry Tomato, Double Cream, Smoked Bacon Lardon & Fresh Herb (gf)
- 16 **Sausage Roll** - Stonecroft Farms Berkshire Pork Sausage, Flakey Butter Pastry, Kozlik's Triple Crunch Mustard & Steak Sauce

## seasonal salads - Add Chicken 9/ Add Brisket 10/ Add Salmon 14

- 22 **Durham Salad** - Ontario Mix Greens, Seasonal Fruit, Walnuts, Quinoa, Mariposa Dairy Goat Cheese, Ontario Peach Vinaigrette (veg) (gf)
- 24 **Hillside Garden Farms Beet Salad** - Red & Golden Beets, Beet Chips, Whipped Ricotta, Olive Oil, Microgreens (veg)

## handhelds - Served With Frites & Chef's Aioli. Upgrade to Chef's Daily Soup or Seasonal Salad for 3

- 24 **Fried Chicken Sandwich** - Nest Buttermilk Marinated Chicken Breast, Rosewood Estates Hot Honey, Warner's Farm Pear & Cabbage Slaw, Brioche Bun
- 26 **Nest Classic Cheeseburger** - Pasture Raised Beef, Bright Brand Aged Cheddar, Lettuce, Tomato, Pickles, Brioche Bun

## mains

- 37 **Maple Pecan Crusted Salmon** - Atlantic Salmon, Sweet Potato Mashed, Seasonal Vegetables, Ennis Maple Glaze (gf)
- 43 **Roasted Lamb Sirloin (Canadian)** - Fregola Salad, Roasted Garlic Beet Puree, Seasonal Vegetables, Demi-Glace
- 59 **10oz Ribeye Steak** - Thompson Farms Yukon Gold Potato Pave, Seasonal Vegetables, Demi-Glace
- 28 **Brisket Pappardelle** - 16hr In-House Smoked Brisket, Tomato Sauce, Roasted Cherry Tomato, Fresh Herbs, Bright Brand Aged Cheddar
- 42 **Pan Roasted Duck Breast** - King Cole Duck Breast, Parsnip Puree, Roasted Parsnip, Hazelnuts, Apple Chutney, Kale Chips & Maple Jus
- 25 **Cauliflower Steak** - Pan Roasted Cauliflower, Smoked Paprika, Chipotle Hummus, Kale Chips, Toasted Pine Nuts & Chimichurri (Vegan)



*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.