



nest

NATURALLY DURHAM

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-Glaze
- 59 10oz Ribeye Steak**
Thompson Farms Yukon Gold Potato Pave, Seasonal Vegetables, Demi-Glaze
- 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.