

Snacks

Collingwood Bread - 6

Kolapore Smoked Trout Dip
charred Collingwood sourdough – 14

Herb Fries
spicy aioli – 7 *GF,*DF,*VEG

Maple Braised Pork Belly Sliders
pickled cucumber, hoisin sauce - 12

Mint and Pea Fritters
curried aioli – 8 *GF, *DF *VEG

Sharing

Louisiana Fried Chicken
charred sourdough, bread and butter pickles, hot sauce - 14

Baby Beet Salad
pistachio paste, whipped goats curd, puffed quinoa, roasted shallot dressing – 12 *GF

Kale Caesar
buttered crumbs, breaded egg, shaved pecorino – 10

Pan Roasted King Scallop
Ontario corn puree, fried sticky rice, ginger gastrique – 18 *GF

(Quebec) Rouge Valley Foie Gras Torchon
macerated wild blueberries, watercress, charred Collingwood sourdough – 19

Large

Steak Frites
grilled 6 oz flat iron, hand cut russet fries, chive crème fraiche, red wine demi glace - 22

Pan Seared Atlantic Salmon
curried cauliflower puree, herb roasted fingerling potatoes, pumpkin beurre blanc – 24 *GF

Ontario Duck Confit
ginger carrot puree, potato dauphinoise, wild blueberry gastrique – 25 *GF

Curry Roasted Heirloom Carrots
pea and mint pesto, beluga lentils, cumin honey yogurt, grilled naan bread – 19 *VEG

Dessert

***Chocolate Hazelnut Mousse** - 8
Chili Chocolate Crumble

***Burnt Orange crème brûlée** - 8
Orange Segments

Kitchen Round - 10

MENU IS SUBJECT TO CHANGE WITHOUT NOTICE

We use local purveyors and ingredients wherever possible.
*GF = Gluten Free *DF = Dairy Free *VEG = vegetarian option