

STARTERS

please make any allergies known to your server

BAKED ONION ALE SOUP

\$9

St Ambroise Rousse, rich game stock, caramelized onions & Gruyere cheese

BLACK TOMATO SALAD

\$9

*Fresh mixed greens, pickled golden beets, red onions, sundried tomatoes
black truffle vinaigrette*

beaumont chenin blanc / righetti valpolicella

hog's back lager

SPINACH AND DUCK PROSCIUTTO SALAD

\$13

*Candied pecans, grapes, pickled shallots and
orange segments with citrus infused olive oil and balsamic reduction*

roncée chinon rosé / le rote chianti colli senese

beau's lug tread

WARM PECAN CRUSTED CHEVRE SALAD

\$14

*Ottawa's own Clarmell on the Rideau goat cheese,
shitake mushrooms, honey garlic balsamic vinaigrette*

appleby sauvignon blanc / estrada merlot

sapporo

CHILI MARINATED CHICKEN SALAD

\$15

*Cilantro chili-lime dressing, mixed greens, cherry tomatoes,
guacamole, red onions and tortilla crisps*

trius riesling

st. ambroise pale ale

BAKED BRIE

\$11

Double cream brie baked with shallot confit, roasted garlic & fresh bread

kingston chardonnay / magellan pinot noir

st. ambroise apricot wheat

SMOKED SALMON

\$12

In house smoked salmon, thinly sliced red onion, olive oil,
and lemon caper cream cheese. Served with a "Crusty Baker" baguette

PROSCIUTTO GLENGARRY CELTIC BLUE CHEESE ROLLS	\$13
Glengary Celtic Blue cheese and prosciutto in puff pastry, rosemary bourbon honey	
Hillebrand Gewurztraminer? Laurel Reds	St Ambroise Pale Ale
FRESH P.E.I. MUSSELS	\$15
<i>Steamed with white wine, sundried tomatoes, fresh basil and cream</i>	
appleby sauvignon blanc	hog's back
ROASTED VEGETABLE TERRINE	\$13
<i>Roasted red peppers, squash, zuchinni and leek with sweet chili sauce</i>	
conca d'oro prosecco / appleby sauvignon blanc	sapporo
CHEESE BOARD	\$24
<i>Glengary Celtic Blue, Hillbilly mixed milk cheese and in house smoked Lankaster gouda, honey roasted walnuts, fresh fruit, cipollini raisin chutney and olives</i>	
CHARCUTERIE BOARD	\$26
<i>Pork of Yore pork rillettes, in house cured duck prosciutto, Trillium Meadows venison ham, green peppercorn mustard, olives, pickled vegetables,</i>	

LUNCH

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GRILLED VEGETABLE BAGUETTE	\$14
<i>Grilled vegetables, tempeh bacon, Black River white cheddar goat cheese and Veganaise</i>	
roncée chinon rosé / kingston chardonnay	hog's back
BBQ CHICKEN SANDWICH	\$14
<i>Laplante Poultry Farm B.B.Q. chicken open faced with caramelized onions, mayo and Glengary Lankaaster house smoked gouda</i>	
beaumont chenin blanc	st. ambroise extra pale ale
BEAU'S LUG TREAD MARINATED FLAT IRON STEAK SANDWICH	\$15
<i>Grilled flat iron steak, sautéed shiitake mushrooms, Clarmell Farms herbed goat cheese, garlic balsamic syrup</i>	
appleby sauvignon blanc / magellan pinot noir	muskoka "mad tom i.p.a."
NOBLE BEAN TEMPEH BURGER	\$12
<i>With Tempeh bacon, jalapeno relish, tomato, cucumber and Veganaise</i>	
trius riesling / fuerza malbec	kichesippi natural blonde
PULLED HOLY SMOKE WILD BOAR AND PORK SANDWICH	\$14
<i>Trillium meadows wild boar and Pork Of Yore pork served in a Kaiser</i>	
kingston chardonnay / laurel glen reds	hog's back lager
BLACK TOMATO BURGER	\$14
<i>6oz O'Brien farms ground beef, Trillium Meadows wild boar bacon and Black River Old Cheddar green peppercorn mayo</i>	
terrable cabernet sauvignon	kichesippi natural blonde
TRUFFLE BUTTER AND HERBED GOAT CHEESE BURGER	\$16
<i>In house cured Pork of Yore Pancetta, Fifth Town herbed goat cheese, truffle butter</i>	
kingston chardonnay / dona matilde douro	hog's back

IN HOUSE SMOKED SALMON SANDWICH

\$15

Lemon caper cream cheese, pickled shallots and baby arugula

trius riesling

st. ambroise oatmeal stout

ST AMBROISE OATMEAL STOUT LAMB STEW

Canreg Farms tender lamb stewed in St Ambroise Oatmeal Stout with potatoes and carrots. Served with fresh "Crusty Baker" Baguette

LUCIANO'S BUTTERNUT SQUASH AGNOLOTTI

\$22

Fresh Luciano's butternut squash agnolotti, with a maple bourbon cream sauce, padano and asiago

DINNER

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WILD MUSHROOM TOFU CANNELLONI	\$24
<i>Putanesca sauce and sautéed wild mushrooms</i>	
CANNELLONI DE TOFU ET CHAMPIGNONS SAUVAGES	
SAUCE TOMATE À L'AIL RÔTI ET VIN BLANC	
le rote chianti colli senesi	kichesippi natural blonde
QUEBEC DUCK CONFIT	\$26
<i>Crisp duck confit with cranberry apricot port demi glace, roasted potatoes, seasonal vegetables</i>	
kingston chardonnay / fuerza malbec	beau's lug tread
TRILLIUM MEADOWS VENISON or RED DEER CHOP	\$34
<i>Chili maple glazed, wild mushroom risotto and seasonal vegetables</i>	
CÔTELETTE DE CHEVREUIL TRILLIUM MEADOWS	
GLACÉ À L'ÉRABLE ET CHILI ET SERVI AVEC UN RISOTTO AUX CHAMPIGNONS SAUVAGES	
magellan viognier / DONA MATILDE DOURO	st. ambroise blonde
KOLAPORE SPRINGS RAINBOW TROUT	\$34
<i>Stuffed with Champignons Le Coprin's oyster mushrooms and leeks with a lemon butter sauce and ratatouille</i>	
beaumont chenin blanc	sapporo
QUEBEC LAMB SHANK	\$34
<i>Braised Quebec lamb shank, braised red cabbage and spaetzle</i>	
terranoable cabernet sauvignon	st. ambroise oatmeal stout
10oz O'BRIEN FARMS RIB STEAK	\$38
<i>Grilled, with sautéed wild mushroom, pommes LeLeu and truffle butter</i>	
le rote chianti colli senesi	hog's back lager
7oz O'BRIEN FARMS BEEF TENDERLOIN	\$38
<i>Glengarry celtic blue cheese, cipollini onion whiskey sauce, herb roasted potatoes</i>	
hooley dooley red	st. ambroise blonde

PAN SEARED ATLANTIC SALMON
\$28

Wild caught Atlantic Salmon warm sundried tomato, bacon vinaigrette.
Roasted root vegetables

LAPLANTE POULTRY FARM CHICKEN PUTTANESCA **\$24**

*Laplante Poultry farm roasted chicken breast, fresh Luciano's fettucini,
mussels, and puttanesca sauce*

beaumont chenin blanc / magellan pinot noir steamwhistle pilsner

BUTTERNUT SQUASH CHEESE AGNOLOTTI **\$22**

*Luciano's fresh butternut squash agnolotti with a maple bourbon cream sauce
With padano asiago cheeses*

venetio pinot grigio / magellan pinot noir steamwhistle pilsner

LIGHTER FARE MENU AVAILABLE UPON REQUEST

BRUNCH

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BAKED ONION ALE SOUP		\$8
fattoria conca d'oro prosecco appleby sauvignon blanc	king pilsner	
BLACK TOMATO SALAD		\$9
<i>Fresh mixed greens, pickled golden beets, red onions, sundried tomatoes and Black truffle vinaigrette</i>		
beaumont chenin blanc / righetti valpolicella	hog's back lager	
SPINACH AND DUCK PROSCIUTTO SALAD		\$13
<i>Candied pecans, grapes, pickled shallots and orange segments with citrus infused olive oil and balsamic reduction</i>		
roncée chinon rosé / le rote chianti colli senese	beau's lug tread	
WARM PECAN CRUSTED CHEVRE SALAD		\$14
<i>Clarmell Farms herbed goat cheese, shitake mushrooms, honey garlic balsamic vinaigrette</i>		
appleby sauvignon blanc / estrada merlot	sapporo	
CHILI MARINATED CHICKEN SALAD		\$15
<i>Cilantro chili-lime dressing, mixed greens, cherry tomatoes, guacamole, red onions and tortilla crisps</i>		
trius riesling	st. ambroise pale ale	
BREAKFAST BURGER		\$16
<i>6oz. O'Brien Farms beef patty, Trillium Meadows wild boar bacon, egg and cheddar</i>		
estrada merlot	st. ambroise extra pale ale	
SMOKED BBQ CHICKEN SANDWICH		\$14
<i>LAPLANTE POULTRY Farm smoked BBQ chicken served open faced with red onion & Glengary Lankaaster house-smoked gouda</i>		
beaumont chenin blanc / laurel glen reds	st. ambroise extra pale ale	

HOUSE SMOKED ATLANTIC SALMON SANDWICH	\$15
<i>Lemon caper cream cheese, pickled shallots and baby arugula</i>	
thirty bench riesling	st. ambroise oatmeal stout
NOBLE BEAN TEMPEH BURGER	\$12
With Tempeh bacon, jalapeno relish, tomato, and cucumber	
GRILLED VEGETABLE BAGUETTE	\$14
Grilled vegetables, tempeh bacon and veganaise	
EGGS FLORENTINE	\$14
<i>Poached eggs, sautéed baby spinach on a crumpet, roasted red pepper tomato sauce</i>	
conca d'oro prosecco	
WILD MUSHROOM AND BRIE OMELET	\$16
<i>Trillium Meadows wild boar garlic sausage and potatoes</i>	
SAUCISSE DE SANGLIER	
conca d'oro prosecco	
GRILLED FLAT IRON STEAK AND EGGS	\$16
<i>4oz. O'Brien Farms flat iron steak, bordelaise sauce and potatoes</i>	
conca d'oro prosecco / magellan pinot noir	
WILD BOAR GARLIC SAUSAGE AND EGGS	\$18
<i>Trillium Meadows wild boar garlic sausage, bordelaise sauce and potatoes</i>	
thirty bench riesling	
SLOW ROASTED PULLED WILD BOAR "BENNY"	\$16
<i>Trillium Meadows pulled wild boar & poached eggs on a crumpet topped with Brie</i>	
kingston chardonnay / luigi righetti valpolicella	
SMOKED SALMON AND BROCCOLI CREPE	\$16
<i>In house smoked salmon and brocolli</i>	
trius Riesling	

STUFFED FRENCH TOAST

\$14

Lemon cream cheese stuffed french toast with warm blueberry maple syrup, roasted potatoes

SERVED SATURDAY AND SUNDAY

SIDES

SALAD	\$4
POTATOES	\$3
ANY SAUCE	\$3
EXTRA EGG	\$1.50
EXTRA CHEESE	\$2.50
EXTRA MUSHROOMS	\$2.50
GLENGARY CELTIC BLUE CHEESE	\$4
GOAT CHEESE	\$4
SMOKED SALMON	\$4
WILD BOAR BACON (3)	\$3.50
WILD BOAR SAUSAGE (1)	\$4