

## to start

**Grazing Board** | Cured and smoked meats w/ house mustard, local and Quebecoise cheese w/ dried & fresh fruits, veggies, hummus & preserves bordered by pickled vegetables, pita crisps and warm bread (for a group)

**Wild Mushroom Toast** | Locally grown oyster mushroom sautéed in herb and garlic butter on grilled baguette topped with asiago, crème fraiche and micro greens

**Artisan Pizza** | Hand tossed crust, pomodoro sauce, roasted vegetables, artichoke hearts, olives and three cheeses make this a very share-able starter or light entrée

**Living Greens** | Seasonal mixed market greens, locally grown micro greens, toasted pepitas, sundried tomatoes and green goddess dressing

## entrées

**SK Northern Pike** | Dore Lake pike filet w/ lemon herb butter pan reduction sided w/ oil and salt purple potatoes, birch syrup squash purée & seasonal vegetables

**Pork Tenderloin** | Prosciutto wrapped pork tenderloin w/ rhubarb chutney & lightly pickled apple brunoise on local organic mixed pulses w/ seasonal vegetables

Filet Mignon | ROAD espresso rubbed AAA beef filet served medium rare with a balsamic onion reduction on sweet corn polenta w/ chef's vegetables

**Stuffed Gnocchi** | Delicate potato gnocchi filled w/ fennel ricotta then tossed w/ roasted kombucha squash in a creamy vodka sauce, topped w/ sourdough crumbs

## sweets

**Tasting Plate |** Three assorted selections from our Pastry Chef plated beautifully w/ seasonal fresh fruit garnish

Flourless Chocolate Torte | Dark chocolate Callebaut torte topped w/ our own sour cherry frozen yogurt & toasted hazelnuts garnished w/ red fruit coulis

**Pumpkin Coffee Cake |** Grandma Vi's classic coffee cake layered w/ brown butter oat crumble served under our honey rhubarb gelato

**Brie & Berries |** Oven warmed brie w/ fermented lemon syrup, wild high bush cranberries & cracked pepper shortbread

Tasting Room bookings are made in advance and are subject to a minimum spend level and cancellation fee. Menu is a seasonal; please contact for current offerings.

ROAD Fair Trade Coffee & SMITH Artisan Tea always included. We also stock a selection of non-alcoholic wines, beer and zero proof beverages. We would be happy to pre-arrange wine pairings and a curated cocktail list for an additional charge