



kitchen & tasting room

Menu

to start

Grazing Board | cured and smoked meats w/ house mustard, local and Quebec cheeses with dried & fresh fruits, veggies, hummus & preserves bordered by roasted & 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 fraîche 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 | Cider Glazed Pork Tenderloin w/ Heirloom Tomato Preserves on local organic mixed pulse pilaf w/ a selection of 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

Wild Mushroom Cassoulet | slow braised French country dish with double smoked bacon, leeks, vegetables, herbs and beans – served with warm baguette

sweets

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

Brownie | Vegan Dark Chocolate Callebaut Brownie served warm topped w/ our own Coconut Milk Frozen Yogurt

Poire Hélène | Vanilla Bean Poached Pear w/ Chocolate Ganache & Toasted Almonds on a bed of oat & honeycomb crumble served w/ our honey frozen yogurt

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 served as well as a selection of non-alcoholic wines, beer and zero proof beverages. We are also happy to pre-arrange wine pairings and a curated cocktail list for an additional charge