



house drinks



Caramel Apple Pie Sangria (5 oz)
vanilla, vodka, apple cider,
caramel, moscato

Harvest Caesar (1.5 oz)
vodka, mill spice, pickled farm veg

Blackberry Sparkling (5 oz)
blackberry, lemon, st. germaine, sparkling

Blueberry Sour (1.5 oz)
crown royal, lemon, blueberries,
spiced blueberry foam

Vanilla Pear Dark & Stormy (1.5 oz)
dark rum, pear juice, vanilla, ginger beer

Blood Orange Old Fashioned (2 oz)
bourbon, blood orange, bitters

G&Tea (1.5 oz)
willibald gin, chai tea, chai spice,
fever tree tonic

12 each

spirit-less

Seedlip & Tonic
seedlip 'spiced', chai tea, chai spice,
fever tree tonic

Pear & Ginger
pear juice, vanilla, ginger beer

Caramel Cider (Hot or Cold)
apple cider, caramel, cinnamon

7 each

to start

CREAMY CAULIFLOWER SOUP
roasted beet butter, kale chips, soy bean oil **12**

CANADIAN CHEESE PLATE
3 cheeses, chutney, barley crackers **19**

FRIED CALAMARI
salt & pepper seasoning, lime-chili sauce **15**

BUFFALO CAULIFLOWER
blue cheese dressing, celery & fennel slaw **14**

CLASSIC CAESAR
romaine, parmesan, bacon, egg **12**

HOUSE SALAD
citrus, radish, pumpkin seeds,
honey sherry vinaigrette **12**

BAKED MONTFORTE CHEESE
roasted farm garlic, toasted focaccia, ontario honey **24**

MUSHROOMS ON BRIOCHE
foraged mushrooms, mushroom butter, brioche bread,
montforte 'golden child' cheese, frisée salad **17**



sandwiches

Tuna Melt
aged cheddar, tomato, avocado,
pickled jalapeño peppers **15**

Grilled Chicken Club
farm tomato, crispy bacon, lemon mayo,
fresh baked bun **18**

Grilled Cheese
mountain oak gouda, smoked apples,
farm tomato jam **15**

Farm Vegetable Sandwich (Open Faced)
grilled farm vegetables, feta, oregano **18**

All sandwiches are served with your choice
of yukon fries or our daily house salad.

hearty *salads*

Chicken Caesar

grilled chicken breast, romaine,
parmesan, bacon, egg **19**

Wintergreen & Citrus Salad

farm vegetables, pickled squash, nuts & seeds,
crème fraîche, citrus vinaigrette **16**

Cobb

avocado, blue cheese, tomatoes,
chicken, egg, bacon **21**

Smoked Salmon & Potato Salad

hot smoked salmon, fingerling potatoes,
kohlrabi, dill, horseradish **19**

Farm Beet Salad

roasted & pickled beets, niagara pear,
montforte chèvre, toasted walnuts,
beet vinaigrette **16**



Craft Cut Burger

mill seasoning, cheddar,
house pickle, tomatoes, lettuce,
malt vinegar aioli **19**

Weekly Features... **Monday** Steak & Wine Night **Tuesday** #TwentyDollarTuesday
Wednesday Burger Night **Thursday** Buck-a-Shuck **Friday** Fish Feature
Saturday Sessions **Sunday** Roasts*

mains

MARGARITA PIZZA

fior di latte, san marzano tomatoes, basil **18**

CANADIAN PIZZA

bacon, pepperoni, roasted mushrooms **19**

BC MUSSELS

white wine, garlic, herbs, baguette **15**

GRILLED SALMON

charred cauliflower & broccoli couscous,
rye berry, chili jam **24**

MUSHROOM & CHICKEN RISOTTO

grilled chicken, foraged mushrooms,
grated parmesan **21**

HAND ROLLED CAVATELLI PASTA

pine nuts, peppers, ricotta **19**

CRAFT CUT STEAK FRITES

7oz striploin, caramelized onion jus,
watercress, parmesan **28**

BAKED VEGETABLE GRATIN

root vegetables, herbs, grated cheese,
side greens **22**

MAC & CHEESE

fontina, cheddar, parmesan, mascarpone,
lemon bread crumb **18**

+ add bacon **5** | + add shrimp **12** | + add chicken **9**

*available after 4:30pm