



## *Appetizers*

### ***Marinated Olives.....\$9***

*A mix of marinated olives with citrus zest, garlic and rosemary, with olive oil crostini – Vegan*

### ***Breads and Spreads.....\$8***

*Hand-made breads with an assortment of spreads*

### ***Wild Canadian Walleye Croquettes.....\$11***

*Eggplant relish, pineapple gastrique, spiced yoghurt, coriander oil*

### ***The Fig & The Pheasant Terrine...\$15***

*Our signature terrine of pheasant confit with shiitake mushrooms and figs, served with cornichons, cress, Dijon and crostini*

### ***Steamed Prince Edward Island Mussels.....\$13***

*Steamed mussels in white wine, lemon & lime zest, ginger, chili, cilantro and butter, served with crostini and our aioli*

### ***Creamy Garlic and Herbed Field Mushrooms on Sourdough Toast.... \$12***

*Sauteed mushrooms with garlic & shallots, deglazed with honey and Brandy cream served on sourdough toast*

### ***Add a Duck Egg..... \$3***

### ***Chickpea Fries.....\$11***

*Vegan & gluten-free chickpea batter fried in olive oil, sprinkled with sea salt and cracked black pepper served on roasted cauliflower hummus with sun-dried tomato olive tapenade*

### ***Pan Fried Skate Cheek.....\$12***

*Strawberry relish and Ancho chile crème fraiche*

## *Soup & Salads*

### ***Wild Ramp, Potato and Turnip Green Soup.....\$8***

*Finished with wild ramp pesto*

### ***Red Beet, Marinated Shiitakes and Goat Cheese Salad.....\$11***

*Mixed greens with beets, marinated shiitakes, and goat cheese with a sparkling honey tarragon vinaigrette*

### ***Old Plank Farm's Grilled Garden Green Salad.....\$10***

*Herbs, Cucumbers, Blue Cheese, tossed in a Basil Tomato Vinaigrette*

### ***Caesar Salad.....\$10***

*Crisp Romaine lettuce tossed in a creamy garlic lemon dressing, Sartori Parmesan and cracked black pepper*

### ***Salad Lyonnaise.....\$12***

*with Neuskies smoked bacon, a poached duck egg, and Dijon bacon dressing*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



## *Sandwiches*

### ***Cajun Po'Boy.....\$13***

*Crispy cod on a hoagie roll with tomatoes, lettuce, cayenne Remoulade, slaw, served with fries*

### ***10 Oz Pub Burger .....\$13***

*Grilled with your choice of cheddar or fresh jalapeno cheese curds with lettuce, tomato, red onion, a pickle spear and fries*

***Add herb goat cheese and marinated shiitakes to this \$3.00***

### ***Toasted Herbed Goat Cheese & Roasted Tomato Sandwich & a Cup of Soup.....\$12***

***Add Fries...\$3***

## *Entrees*

### ***Vegetarian Pasta Puttanesca.....\$19***

*Fettucine tossed with our slow cooked tomatoes olives & capers in garlicky olive oil sauce sprinkled with Sartori Parmesan and cracked black pepper*

### ***Seasonal Vegetable Tagine.....\$19***

*Couscous, seasonal vegetables, pickled eggplant and spiced yogurt*

### ***Fettucine with Spicy Cajun Cream Sauce.....\$21***

*Thick egg noodles tossed in a spicy white wine Dijon cream sauce with Andouille sausage, roasted chicken and seared scallops sprinkled with walnuts and grated Sartori parmesan*

### ***Steamed Prince Edward Island Mussels & Fries.....\$21***

*Steamed mussels in white wine, lemon & lime zest, ginger, chili, cilantro and butter, served with crostini, fries, and our aioli*

### ***Fish & Chips.....\$20***

*Panko breaded or Smithwicks Red Ale battered Fresh Walleye served with fries, lemon, tartar sauce, coleslaw, rye bread and butter*

### ***Sautéed Pacific Halibut.....\$27***

*Celeriac puree, sautéed ramps beets & garden greens, and tarragon fumet*

### ***White Bean Cassoulet.....\$24***

*White bean stew with smoked bacon, pheasant confit, smoked duck, pork loin and garlic sausage*

### ***Grilled Pork Chop.....\$25***

*12 oz brined and grilled pork chop with Adzuki bean hummus, basmati rice and mango chili glaze*

### ***Certified Angus Beef Short Ribs.....\$31***

*Spice rubbed grilled and braised short ribs on mashed potatoes, with vegetables and short rib jus*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



## *Desserts*

### ***Afogato.....\$7***

*Vanilla Ice Cream & Espresso Float*

### ***Black Cherry Cream Float.....\$7***

*Vanilla Ice Cream*

### ***Barb's Rhubarb Dessert.....\$8***

*Tarragon Cream, Fresh Strawberry Sorbet*

### ***Chocolate Cabinet Pudding.....\$9***

*Candied Cherries, Buttermilk Ice cream and Chocolate Ganache*

### ***Duck Egg Custard Tart.....\$9***

*Maple Caramel, Lemon Cream, Crispy Meringue, Sweet Pine Ice Cream*



## *Children's Menu*

***Soup and Bread...\$7***

***Chickpea Fries....\$7***

***Nibble Plate.....\$9***

*Bread and Butter, Fresh Fruit and Vegetables with Ranch Dressing*

***Mashed Potatoes and Butter.....\$7***

***Fish & Chips.....\$12***

*Panko breaded Atlantic cod served with fries, lemon, tartar sauce, coleslaw, rye bread and butter*

***Pasta with Red Sauce.....\$9***

***Pasta with Butter.....\$8***

***Fettucine with Spicy Cajun Cream Sauce.....\$11***

*Thick egg noodles tossed in a white wine Dijon cream sauce with Andouille sausage, roasted chicken and seared scallops sprinkled with walnuts and grated Sartori Parm*

***Vegetarian Pasta Puttanesca.....\$9***

*Penne pasta tossed with our slow cooked tomatoes and olives in garlicky olive oil sauce sprinkled with Sartori Parmesan and cracked black pepper*

***5 Oz Pub Burger.....\$10***

*Grilled 5oz Cheese Burger a pickle spear, fries and ketchup*

***A Scoop of Vanilla Ice Cream.....\$4***