**Yukon Gold Fries 5**

Homemade ketchup, lemon mayo & spiced aioli

Ferre I Catasus Brut, Xarel-lo, Macabeu, Parellada

Spain, Cataluña 7.75 (3oz) ~ 15.00 (6oz)

**Grilled Flat Bread 7**

Roasted red pepper, goat cheese & parsley

2009 Malivoire « Ladybug » Rosé

Cab. Franc, Gamay, P. Noir 6.00 (3oz) ~ 11.50 (6oz)

**Sweet Potato Soup 5**

Pepper croutons & parsley

2009 Laurent Miquel Rosé

Cinsault, Syrah 5.00(3oz) ~ 10.00 (6oz)

**Caramelized Onion Sandwich 8**

Smoked cheddar, granny smith apples & ancient grain

2010 Petirrojo

Sauvignon Blanc 6.50 (3oz) ~ 12.75 (6oz)

**Pork & Bean Poutine 9**

Bacon lardons, sausage, cheese curds & scallions

2008 Chinon Dom. Du Roncee

Cabernet Franc 7.75(3oz) ~ 15.25(6oz)

**Cheddar & Apple Salad 9**

Greens, grapes, spiced cashews & mustard vinaigrette

2009 Estancia Piedra

Verdejo 7.52 (3oz) ~14.25 (6oz)

**Spinach Salad 9**

Dried currents, walnuts, goat cheese & cherry vin

2009 Malivoire "Mottiar"

Chardonnay 9.50(3oz) ~ 18.50 (6oz)

**Chorizo Sausage 8**

House made pickles, olive oil toasts & Kozlick mustard

2009 Laudo Bodegas Ondalan

Tempranillo 6.75 (3oz) ~ 13.00 (6oz)

**Fish Cakes 10**

Yukon gold potatoes, wild arugula & house tartar sauce

2007 Stratus Tollgate White  
Semillon, Chardonnay… 6.00(3oz) ~ 11.50 (6oz)

**Butternut Squash Risotto 11**

Roast squash, cherry tomatoes, baby spinach & goat cheese

2008 Domaine Gardiés "Les Glaciaires"  
Maccabeu, Viura 8.50 (3oz) ~ 16.50 (6oz)

**Grilled Creemore Quail 11**

Roasted root vegetables & Cabernet Jus

2006 Leth "Gigama Reserve"  
Zweigelt/Blauer Zweigelt 13.75 (3oz) ~ 27.00 (6oz)

**Grilled Miami Ribs 13**

Celeriac crushed Yukon gold potatoes & watercress

2008 Crozes Hermitage Dom. E. Pochon  
Syrah 8.25 (3oz) ~ 16.25 (6oz)

**Confit Pork Shoulder 12**

Mustard polenta, cherry tomatoes & baby spinach

2006 Daniel Lenko  
Old vines Merlot 11.00 (3oz) ~ 21.75 (6oz)

**Seared Muscovy Duck Breast 13**

Braised red cabbage & Niagara cherries

2006 Waterstone  
Cabernet Sauvignon 11.25 (3oz) ~ 22.00 (6oz)

**Pan Seared Pickerel 13**

Fingerling potatoes, braised fennel & leeks

2008 Stratus   
Viognier 13.50 (3oz) ~ 26.50 (6oz)

**Qualicum Bay Scallops 14**

Green split peas, collard greens & radishes

2007 Kuhling - Gillot "Nierstein Olberg"  
Riesling 17.75 (3oz) ~ 35.00 (6oz)0

**Grilled Hanger Steak 14**

Wild mushroom hash, garlic rapini & cabernet jus

2006 Hidden Bench   
Merlot, Cabs, Malbec 15.00 (3oz) ~ 30.00 (6oz)

**Artisanal Canadian Cheese Platter 16**

Five cheeses, grapes, nuts, apple & house soda crackers2004 Domaine Tissot  
Savagnin 12.25 (3oz) ~ 24.00 (6oz)

**Carrot Bread Pudding 7**

Cinnamon creme anglaise

Domaine Gardies « Ambre »

Grenache Blanc 15.00(1oz)~30.00(2oz)

**Peanut Butter Creme Brulee 7**

Chocolate peanut square

NV Gonzalez-Byass « Nectar »

Pedro Ximenez 7.00 (1oz) ~ 14.00 (2oz)

**Milk Chocolate Mousse 7**

Sour cherries & chantily cream

2005 Lammershoek

Pinotage 8.00 (1oz) ~ 16.00 (2oz)

Saturday, January 15th, 2011   
Bryan Burke – Executive Chef

Adam Dolley - Sous Chef

We support a healthy, ethical, sustainable, local food culture.