

Pantry, Larder, Cellar

Pantry, Larder and Cellar are three nostalgic terms that share common goals – they have been used for centuries to aid in the storage of items over the winter months.

Cultures around the world have needed to use creative techniques to store their foods over long periods. From cavemen smoking meats, to Korean fermentation, to European charcuterie, curing, pickling and preserving. In Canada, the Native Americans taught settlers to survive the winter by using these same techniques. We have grown accustomed to these flavours and they represent what we anticipate and love to eat over the winter months.

We hope that you enjoy the flavours of our harvest and our past.

Cocktails 10

(1.5oz)

Pomegranate Sour

canadian whiskey, lemon, lime, pink peppercorn

Tom Collins

dillon's gin, bitter lemon, soda

Bloody Mary & Jardinera

vodka, tomatoes, spicy pickle

Red Wine Sangria

cranberries, apples, ginger & clove (5oz)

Late Harvest Bellini

sweet reisling, sparkling wine (5oz)

Maple Alexander

golden rum, Ontario maple syrup, cream

House Sodas 6

Cranapple

Spiced Pear

Pink Pomegranate

Appetizers

Chassagne Farm Game Bird Terrine 16
pickled vegetables, grainy mustard, onion jam, grilled bread

Matzo Ball & Miso Soup 12
chicken confit, tuscan kale, cellar vegetables, ancaster miso

Baby Gem & Sunchoke Salad 13
olive powder, toasted seeds, garlic cream, preserved meyer lemon vinaigrette

Cod Brandade Beignet 15
pickled red onion, dill & frisée salad, brandade mousse

Prix Fixe Lunch Menu

choose any appetizer, entrée & dessert

40 per person

Entrées

Confit Duck Leg 29
duck ham, pickled turnips, white bean cassoulet, brioche crouton, dried cherry-mustard seed glaze

Celeriac Gratin 22
crispy onion ring, pickled walnut, smoked maple comfort cream

Grilled Confit of Sturgeon 28
quick cabbage sauerkraut, smoked yellow lentils purée, glazed carrots, apple & riesling reduction

French Omelette 15
gruyère cheese, new potatoes, dried mushroom & caramelized pear salad

Craft Cut Pastrami Sandwich 15
sauerkraut, caramelized onions, dijonnaise, grilled bread, home-cut fries

