

Let us cook for you & your table

Featuring our favourites from this menu

75 per person

+ 35 with wine pairings

(we ask that the whole table participate)

Succulent peaches, crisp corn, and tomatoes of wide varieties feature prominently on our Farmer's Market menu, comprised of nutrient-rich fruits and vegetables freshly harvested by our very own staff, from our very own soil.

We invite you to enjoy the best produce the late summer has to offer, whomever your company, whatever the occasion.

Cocktails 13

(1.5oz)

Peach Sour

bearface whisky, pink peppercorn, egg whites

Tom Collins

dillon's gin, lime

Forager's Caesar

vodka, pickled vegetables

Mixed Berry Bellini

lillet, ontario sparkling (5oz)

White Wine Sangria

late autumn riesling, ginger, fruits of the season (5oz)

Margarita Verde

tequila, basil, mint, lime

Spirit-Free 7

Raspberry Limeade

raspberry & nasturtium spritz

Herbal Tonic

fever tree tonic, cucumber, black pepper

House Iced Tea

ginger citrus, fresh mint, summer berry

Appetizers

Farm Green Salad 13

*shaved farm vegetables, garlic croutons,
aged gouda, citrus vinaigrette*

Tuscan Style Soup 12

*summer beans, kale, parmesan,
toasted bread*

Smoked Buratta 16

peach, basil pesto, balsamic, grilled toast

Tomato Salad 16

*charred corn bavarois, pickled garlic,
toasted almonds, chili oil*

Seared Haida Gwaii Albacore Tuna 19

*cucumber relish, pickled jalapeno,
puffed rice, brown butter*

Entrées

Fenwood Farm Chicken Breast 36

*confit thigh, kale, roasted chanterelles,
herbed gnocchi, lemon butter*

Salt Baked Wild Salmon 36

*steamed BC mussels, demi sec tomatoes,
corn miso, brown sushi rice*

Bourbon Lacquered Berkshire Pork Chop 35

*braised swiss chard and summer beans,
cornbread, peach romesco*

Beet Agnolotti 28

*rivers edge chèvre, shaved apple,
candied walnuts, smoked crème fraîche*

Stuffed Pepper 29

*ratatouille, brown rice pilaf,
portobello mushroom, garden herbs*

Craft Cut Beef

*bacon crusted tomato, cipolini onions,
potato salad, salsa verde*

7oz tenderloin 46

14oz 45 day dry aged ribeye 55

35 Day Dry Aged Tomahawk Steak for Two 74 per guest

*smoked ribs with bourbon bbq sauce, bone marrow,
mac & cheese, summer slaw, potato salad,
roasted chanterelles, red wine jus*

