



OPENING PLATES

BISQUE OF FIRE-ROASTED PEPPERS

Devil's rock blue cheese, toasted fennel seeds, chive oil

12

DURHAM SALAD GF

locally sourced ingredients, Norfolk County peanuts, Niagara vinaigrette

14

TOMATO 8 WAYS

fresh, tempura, roasted, dehydrated, grilled, dusted, smoked purée, oil

16

WARM CHÈVRE AND MUSHROOM PHYLLO POUCH

roast harvest vegetables, baco noir balsamic reduction

15

DUCK CARPACCIO GF

duck breast, maldon salt, stewed rhubarb, pickled onion, virgin press sunflower oil

17



FEATURE PLATES

à la carte/table d'hôte (3 courses)

HEN

rosemary-roasted, cedar-infused demi glace blanche

32/60

PICKEREL GF

Lake Erie wild caught, candied lemon, citrus butter, bronze fennel

34/62

PORK GF

cider-brined tomahawk chop, charred tomato, browned sage butter

38/66

DUCK GF

diamond scored, slow rendered, gastrique baies maison

34/62

BEEF GF

grass-fed tenderloin, butter bathed, frites nest, red current béarnaise

45/73

VEGAN GF

Tuscan stuffed pepper, smoked tomato broth, quinoa

29/57



CLOSING PLATES

*Our desserts are baked to order and may take up to 20 minutes
Desserts include a sampling of local cheeses or roasted nuts*

BISCUIT, BEVERAGE AND THE HORIZON

*after dessert enjoy a shortbread cookie, warm cider and the view out our
backyard*

Seasonal offering included with dessert

RASPBERRY MADELEINES

custard sauce

16

CRUMBLE OF ONTARIO-HARVESTED APPLES

caramel ribbon ice cream

16

ONTARIO VANILLA BEAN GRAND MARNIER SOUFFLÉ

crème anglaise

18

CHOCOLATE MOLTEN CAKE

french vanilla ice cream

14

VANILLA BEAN CHEESECAKE (VEGAN, GLUTEN FREE)

berries of the season

14



BREWED FRENCH ROAST SUMATRAN COFFEE/WHOLE LEAF TEA

4

ESPRESSO

5/8

CAPPUCCINO/LATTE

7



LIGHT LUNCH ENTRÉES

DAILY SOUP CREATION

your server will describe today's selection comprised of local ingredients
11

DURHAM SALAD WITH WARM VEGETABLES (vegan option)

charred tomatoes, peppers, onions, spiced pecans, Niagara vinaigrette
14

AVOCADO TOAST (veg/vegan option)

sourdough bread, soft poached egg, local greens, blistered tomatoes
17

APPLE, HAM AND BRIE CHEESE PANINI (veg/vegan option)

matchstick granny smith apple, dijon, daily soup or green salad
19

FOLDED FRENCH OMELETTE

local eggs, peppers, cheddar cheese, mushrooms, onion, green salad
18



TRADITIONAL LUNCH ENTRÉES

BAKED ALSATIAN FLATBREAD (veg/vegan option)

smoked bacon, caramelized onion, crème fraiche, gruyère cheese, microgreens
21

GRILLED CHICKEN BREAST WITH WARM BEET SALAD (veg/vegan option)

rosemary/thyme-marinated, local lettuce, chèvre, granny smith apple
25

BLACK TIGER SHRIMP PAPPARDELLE

white wine citrus cream, garlic, spinach, fine peas, lemon zest, parmesan
27

BAKED PACIFIC WILD SALMON

caper/white wine reduction, butter-sautéed leeks, potato pancake
29

DUCK CONFIT

Ontario bean cassoulet, lardon, smoked sausage, roasted garlic, rustic bread
24

BISON CHILI

beans, chili spice, cheddar biscuit
22



SUNDAY BRUNCH MENU

CELEBRATION EGGS BENEDICT

english muffin, peameal bacon, sauce hollandaise, hash browns

21

FARMER'S BREAKFAST

2 eggs, bacon, apple & sage sausage, hash browns, roasted tomato, grilled sourdough toast

18

FLUFFY GRIDDLE CAKES *(GF option available)*

fluffy pancakes, maple syrup, smoked ham

19

CINNAMON FRENCH TOAST

stacked brioche cubes, cinnamon sugar dusting, maple syrup, apple & sage sausage

19

CLASSIC CONFIT CASSOULET

mixed Ontario beans, sausage, pork belly, onion, carrots, leeks, herbs

23

VEGAN BRAISE

Belgian endive, fennel, tomato, pepper, chickpeas, pernod broth, quinoa

22 *(Vegan, GF)*

SMOKED BRISKET 'N TATERS

house-smoked beef brisket, mashed potatoes, gravy, onion crisps

25



BRUNCH CUSTOM COCKTAILS

NEST MIMOSA

Fresh pressed orange juice, Nest white sparkling (6oz)

11

SUNDAY SPRITZ

Nest white sparkling, Aperol, soda, orange (6oz)

14

COCKTAILS

SWOOPIN' OLD FASHION 15

Collingwood Whiskey, bitters, sugar, orange 2oz

FLIGHTLESS NEGRONI 14

London's Calling Gin, Campari, Sweet Vermouth, Burnt Orange 2.25oz

WHO'S A PRETTY BIRD SPRITZ 14

Nest's Sparkling Wine, Aperol, soda, orange 6oz

WISE CHACHALACA 18

Casamigos Tequila Blanco, Cointreau, coffee liquor, espresso, chili chocolate orange rim 2.75oz

PICKLED FAWKES CAESAR 13

Patio Lantern Vodka, Wallter's, horseradish, dill pickle juice 2oz

PETIT OISEAU FRENCH 75 16

Nest's Sparkling Wine, London's Calling Gin, Cointreau, pomegranate molasses, lime 5.5oz

MOCKTAILS

CAGED MULE 10

Cranberry juice, ginger beer, orange, cinnamon stick

ZAZU'S PINEAPPLE EXPRESS 9

Pineapple, lime, gingerbeer

PAULIE WANTS TO BEHAVE 10

blueberries, rosemary, lemon sapsucker

NON-ALCOHOLIC BEVERAGES

San Benedetto Flat or Sparkling Bottled Water 7

Soda - Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea, Root Beer, Tonic 3

SapSuckers - lemon, lime, grapefruit 3.50

ON TAP CIDER/BEER (16oz)

Slabtown Cider Founder's Dry, Uxbridge 9

Slabtown Pineapple Mimosa, Uxbridge 9

Muskoka Tread Lightly, Bracebridge 9

Old Flame Blonde, Port Perry 9

Brock Street Irish Red, Whitby 9

Second Wedge 3 Rocks IPA, Uxbridge 9

CANS/BOTTLE

Muskoka No Regrets, Bracebridge 7

Slabtown Blonde, Uxbridge 7

Slabtown IPA, Uxbridge 7

Old Flame Raven, Black Lager, Port Perry 8.50

Brock Street Milk Chocolate Stout 8.50

ONTARIO WINES

WHITE

glass / bottle

Pinot Grigio, Nest, private label, Niagara 7 / 29

Chardonnay, Peninsula Ridge 11 / 33

Sauvignon Blanc, Tawse, Niagara 13 / 65

Pinot Gris, Poplar Grove, Okanagan, BC 14 / 70

Chardonnay, Tawse, Niagara 11 / 55

Riesling (organic), Tawse, Niagara 8 / 40

Pinot Grigio, Villa Marchesi, Italy 10 / 50

SPARKLING WINE/BRUT

Nest Private Label Sparkling Wine 7 / 35

Ronco Belvedere Lambrusco, IT 9 / 44

Tawse Spark Brut, Niagara 12 / 58

Cave Spring Blanc de Blancs Brut, Niagara - / 75

ROSE

Tawse Sketches of Niagara Rose 12 / 47

Hidden Bench Locust Lane Rose - / 62

RED

glass / bottle

Cab Noir, Nest, private label, Niagara 7 / 29

Merlot/Gamay Noir, Good Natured, Grimsby 8 / 33

Gamay Noir, Tawse, Niagara 12 / 58

Pinot Noir, Angel's Gate, Niagara 10 / 50

Cabernet Merlot, Redstone, Niagara 11 / 50

Cabernet Sauvignon, Pelee Island 9 / 37

Shiraz, Konzelmann, Niagara 8 / 39

Cabernet Sauvignon, Leaping Horse, California 9 / 42



nest
NATURALLY DURHAM