



## starters & shareables

- 12 Soup Of the Day - *Chef's creation served with local sourdough bread*
- 16 Sumac Roasted Carrot - *Rosewood estates wildflower honey, pepita, lemon greek yogurt, hummus, cilantro (veg) (gf)*
- 17 Chevre & Mushroom Phyllo Pouch - *Phyllo pouch filled with chevre, cremini mushrooms, served with sauteed peppers and onion with balsamic reduction (veg)*
- 16 Caprese Salad - *Fior di latte, heirloom tomato, basil, balsamic reduction (veg)*
- 27 Charcuterie - *Solo 3 meats & 2 cheeses*
- 44 Charcuterie - *Shareable 5 meats & 3 cheeses*
- 17 Meatballs & Crostini - *Seasoned beef meatballs, romesco tomato sauce & parmesan*

## flatbreads & bowls

- 18 Traditional Flatbread - *Creme fraiche, bacon, caramelized onion, gruyere, thyme*
- 18 Forest Flatbread - *Creme fraiche, cremini, pancetta, gruyere, chives (veg)*
- 27 Beef Bowl - *Mighty harvest greens, house-smoked brisket, toasted corn nuts, cremini, smoked cheddar, cherry tomatoes, niagara vinaigrette*
- 24 Vegan Bowl - *Mighty harvest greens, spiced chickpea, toasted chickpea, cucumber, carrot, peppers, red cabbage, pickled onion, niagara vinaigrette*

## handhelds

*Served with frites & aioli. Upgrade to Chef's daily soup or seasonal salad for 3.*

- 19 Apple, Brie, Ham Panini - *Granny smith apple & dijon mayo served on ciabatta baguette*
- 21 Fried Chicken Sandwich - *Nest buttermilk marinated chicken breast (BBQ or buffalo), brioche bun*
- 20 Moroccan Chickpea Smash - *Served with vegan aioli on a ciabatta baguette (gf option available)*

## mains

- 37 Oven Baked BC Wild Caught Salmon - *Citrus-herbed couscous, honey dill raita, seasonal vegetables*
- 43 Seared Lamb Sirloin - *Mint compound butter, fragula salad with seasonal vegetables, celeriac puree*
- 59 Grass Fed 12oz Striploin & Frites - *Served with aioli*
- 27 Black Tiger Shrimp Pappardelle - *Garlic lemon white sauce, wilted greens, parmesan*

*Please identify any dietary restrictions to your server to ensure your courses are modified appropriately.*



We're Feast On® certified! This means that we meet a stringent set of standards set by the culinary Tourism Alliance to prove that we are committed to sourcing Ontario grown and raised ingredients.



## desserts

- 16 Gianduja Chocolate Sable - *Shortbread, hazelnut/chocolate creme, candied orange*
- 16 Raspberry Almond Tartlet - *Butter almond flour shell, glazed raspberries*
- 18 Lemon Mascarpone Cheesecake - *Cinnamon graham base, macerated berries*
- 14 Mango Coconut Devine - *Butter crumble base, mango passionfruit curd, shaved coconut*
- 14 Chocolate Molten Cake - *Kawartha dairy ice cream*
- 14 Vegan Vanilla Cheesecake - *Macerated berries (V, GF)*

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## SUNDAY BRUNCH

### EGGS BENEDICT

*english muffin, peameal bacon, sauce hollandaise, hash browns*  
24

### FARMER'S BREAKFAST

*2 eggs, bacon, pork apple & sage sausage, hash browns, roasted tomato, grilled sourdough toast*  
21

### FLUFFY GRIDDLE CAKES *(GF option available)*

*fluffy pancakes, maple syrup, bacon, pork apple & sage sausage*  
22

### CINNAMON FRENCH TOAST

*stacked brioche cubes, cinnamon sugar dusting, maple syrup, smoked ham*  
24

### DUCK CONFIT CASSOULET

*mixed Ontario beans, sausage, pork belly, onion, carrots, leeks, herbs, classic sourdough*  
25

### VEGAN BRAISE

*Belgian endive, fennel, tomato, pepper, chickpeas, pernod broth, quinoa*  
24 *(Vegan, GF)*

### SMOKED BRISKET 'N TATERS

*house-smoked beef brisket, mashed potatoes, gravy, onion crisps*  
25/40



### MINI PAVLOVA

*meringue rosebud, english custard, chantilly cream, berries*  
6

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## COCKTAILS

### WHISTLING WHISKEY SOUR 16

Woodford Bourbon, egg white, lemon, simple syrup, red wine 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

### PEPE'S SPICY PINEAPPLE MARG 14/glass 50/pitcher

Cazadores blanco, pineapple, jalapenos, lime, agave syrup, tajin

### PICKLED FAWKES CAESAR 13

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

### LADY BIRDS SANGRIA Red & White

17/glass 52/pitcher  
Nest's red or white wine, fresh seasonal fruit, Cointreau

## 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

Old Flame Red, Port Perry 9

Second Wedge 3 Rocks IPA, Uxbridge 9

## CANS/BOTTLE

Muskoka No Regrets, Bracebridge 7

Slabtown Blonde, Uxbridge 7

Slabtown IPA, Uxbridge 7

Muskoka Detours, Bracebridge 8.50

Town Brewery Square Wheels, Whitby 8.50

## ONTARIO WINES

### WHITE

glass / bottle

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

Pinot Gris, Zinck, Organic Biodynamic/France 14 / 70

Chardonnay, Tawse, Niagara 11 / 55

Riesling (organic), Tawse, Niagara 8 / 40

Pinot Grigio, Villa Marchesi, Italy 10 / 50

Map Maker Sauvignon Blanc, New Zealand 12 / 60

### SPARKLING WINE/BRUT

Nest Private Label Sparkling Wine 7 / 35

Ronco Belvedere Lambrusco, IT 9 / 44

Tawse Spark Brut, Niagara 12 / 58

Zinck Cremant D'Alsace Rose, France /90

### ROSE

Tawse Sketches of Niagara Rose 12 / 47

Cazal Viel Rose, France /55

### RED

glass / bottle

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

Gamay, Redstone, Niagara 12 / 58

Cabernet Merlot, Redstone, Niagara 11 / 50

Shiraz, Konzelmann, Niagara 8 / 39

Cabernet Sauvignon, Leaping Horse, California 9 / 42

Deloach Pinot Noir, California 13 / 60

Canale Malbec, Argentina 12 / 55



nest  
NATURALLY DURHAM