



starters & shareables

- 12 **Soup Of the Day**  
Chef's Daily Creation
- 8 **Bread & Butter**  
Local Sourdough, St. Brigid's Creamery Butter & Vancouver Island Sea Salt
- 16 **Sumac Roasted Carrots**  
Ontario Heirloom Carrots, Rosewood Estates Wildflower Honey, Pepita, Lemon Yogurt, Hummus, Microgreens (veg)(gf)
- 21 **Mushroom & Burrata Toast**  
Unionville Mushrooms Roasted Oysters, Grilled Local Sourdough, Bella Casara Burrata, Olive Oil, Vancouver Island Sea Salt & Balsamic Glaze (veg)
- 23 **Brigid's Brie Wheel**  
Gunn's Hill Brie, Brown Butter, Rosewood Estates Wildflower Honey, Nuts & Local Sourdough (veg)
- 27 **Charcuterie**  
Chef's Choice of 3 Cheeses & 2 Meats With Accompaniments
- 22 **East Coast Mussels**  
Local Brewed Beer, Garlic Butter, Roasted Cherry Tomato, Double Cream, Smoked Bacon Lardon & Fresh Herb (gf)
- 16 **Sausage Roll**  
Stonecroft Farms Berkshire Pork Sausage, Flakey Butter Pastry, Kozlik's Triple Crunch Mustard & Steak Sauce

seasonal salads

Add Chicken 9 / Add Brisket 10 / Add Salmon 14

- 22 **Durham Salad**  
Ontario Mix Greens, Seasonal Fruit, Walnuts, Quinoa, Mariposa Dairy Goat Cheese, Ontario Peach Vinaigrette (veg)(gf)
- 24 **Hillside Garden Farms Beet Salad**  
Red & Golden Beets, Beet Chips, Whipped Ricotta, Olive Oil, Microgreens (veg)

handhelds

Served With Frites & Chef's Aioli. Upgrade to Chef's Daily Soup or Seasonal Salad for 3

- 24 **Fried Chicken Sandwich**  
Nest Buttermilk Marinated Chicken Breast, Rosewood Estates Hot Honey, Warner's Farm Pear & Cabbage Slaw, Brioche Bun
- 26 **Nest Classic Cheeseburger**  
Pasture Raised Beef, Bright Brand Aged Cheddar, Lettuce, Tomato, Pickles, Brioche Bun

mains

- 37 **Maple Pecan Crusted Salmon**  
Atlantic Salmon, Sweet Potato Mashed, Seasonal Vegetables, Ennis Maple Glaze (gf)
- 43 **Roasted Lamb Sirloin (Canadian)**  
Fregola Salad, Roasted Garlic Beet Puree, Seasonal Vegetables, Demi-Glace
- 59 **10oz Ribeye Steak**  
Thompson Farms Yukon Gold Potato Pave, Seasonal Vegetables, Demi-Glace
- 28 **Brisket Pappardelle**  
16hr In-House Smoked Brisket, Tomato Sauce, Roasted Cherry Tomato, Fresh Herbs, Bright Brand Aged Cheddar
- 42 **Pan Roasted Duck Breast**  
King Cole Duck Breast, Parsnip Puree, Roasted Parsnip, Hazelnuts, Apple Chutney, Kale Chips & Maple Jus
- 25 **Cauliflower Steak**  
Pan Roasted Cauliflower, Smoked Paprika, Chipotle Hummus, Kale Chips, Toasted Pine Nuts & Chimichurri (Vegan)

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



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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.



## lounge cocktails

- 14

**Spicy Kiwi Margarita**  
A tropical and spicy blend of fresh kiwi, tequila, and habanero bitters with a Tajín rim. **2oz**
- 16

**Maple Old Fashioned**  
Smooth bourbon, amaretto, and maple syrup with maple walnut bitters, garnished with drunken cherries. **2oz**
- 16

**Pear Delight**  
Crisp pear juice, bourbon, and cinnamon syrup, topped with a frothy aquafaba layer. **2oz**
- 16

**Beet & Cherry**  
Earthy beet juice, amaretto, and Galileo liqueur, finished with a splash of soda and drunken cherries. **2oz**
- 14

**Rhubarb Sour**  
A tart and refreshing mix of rhubarb shrub, amaretto, and lemon, shaken with aquafaba. **2oz**

## mocktail selection

- 9

**Lavender Lemonade**  
Floral lavender syrup and fresh lemon juice, topped with non-alcoholic prosecco for a light, bubbly refreshment. **NA**

## on tap cider/beer (16oz)

- 10

**Slabtown Cider, Uxbridge**  
Founder's Dry, Pineapple Mimosa
- 10

**Muskoka, Bracebridge**  
Tread Lightly
- 10

**Second Wedge, Uxbridge**  
3 Rocks IPA, Monday Night Piper  
Scottish Style Ale

## cans/bottles

- 9

**Muskoka, Bracebridge**  
Detour
- 9

**Town Brewery, Whitby**  
Square Wheels, Quick One Lager,  
Outside Jokes Pale Ale

## non-alcoholic beverages

- 3

**Soda**  
Coke, Diet Coke, Sprite, Ginger Ale,  
Iced Tea, Root Beer, Tonic
- 3.50

**SapSuckers**  
Lemon, Lime, Grapefruit
- 7

**San Benedetto**  
Flat or Sparkling Bottled Water

## white wine

glass / bottle

- 8/38

**Nest, private label**  
Pinot Grigio Niagara
- 9/42

**Tawse**  
Riesling (organic), Niagara
- 12/58

**Map Maker**  
Sauvignon Blanc, New Zealand

bottle only

- 52

**Villa Marchesi**  
Pinot Grigio, Italy
- 52

**Alto Landon Mil**  
Historias Blanco, Spain
- 56

**Boschendal**  
Chenin Blanc, South Africa
- 60

**Zinck**  
Pinot Gris (organic), France

## red wine

glass / bottle

- 8/38

**Nest, private label**  
Cab Noir, Niagara
- 9/42

**Leaping Horse**  
Cabernet Sauvignon, California
- 11/52

**Ironstone**  
Merlot, California

bottle only

- 58

**Canale**  
Malbec, Argentina
- 60

**Terra Barossa**  
Shiraz, Australia
- 65

**Delicato, California**  
Old Vine Zinfandel
- 65

**Deloach, California**  
Pinot Noir
- 70

**Lyeth**  
Cabernet Sauvignon, California
- 83

**Speri**  
Valpolicella Classico, Italy

## rose

bottle only

- 47

**Tawse Sketches of Niagara**  
Niagara
- 55

**Cazal Viel Rose**  
France

## sparkling wine/brut

glass / bottle

- 12/58

**Tawse**  
Spark Brut, Niagara

bottle only

- 35

**Nest Private Label**  
Sparkling Wine
- 44

**Ronco Belvedere**  
Lambrusco, Italy



## brunch

- 24 Eggs Benedict**  
English muffin, peameal, hollandaise, hash browns
- 21 Eggs Florentine**  
English muffin, wilted spinach and shallot, poached egg, hollandaise, hash browns
- 24 Farmers Breakfast**  
2 eggs, bacon, apple sage sausage, blistered tomato, toasted sourdough, hash browns  
*\*Egg white alternative available*
- 22 Pancakes**  
Maple syrup, bacon, chef creation for garnish
- 24 Banana Bread French Toast**  
Maple syrup, bacon strips, macerated berries
- 25 Breakfast Hash**  
Hash browns, peppers, onions, mushrooms, bacon, apple sage sausage, sunny side up egg, hollandaise, chive
- 25 Vegan Hash**  
Hash browns, peppers, onions, mushrooms, tofu scramble, chipotle vegan sauce, chive (vg)
- 23 Omelette**  
Chef's selection of fresh toppings, hash browns, toasted sourdough  
*\*Egg white alternative available*
- 25 Brisket & Mash**  
16 hour smoked beer brisket, gravy, mashed potatoes, crispy onion strings
- 19 Burrata Toast**  
Grilled sourdough, burrata, blistered tomato, mighty harvest picante blend

## desert

- 14 Chef's Selection of Featured Desserts**



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