



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
- 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.



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.



curated cocktails

- 14 **Caramelized Apple Old Fashion**
Apple infused Gooderham & Worts Rye, caramelized syrup, sage, lemon, bitters. 2oz
- 14 **Aperol Spruce Spritz**
Aperol, Trail Hub spruce syrup, lemon juice, bitters, prosecco, splash soda. 2oz
- 14 **Peach Sour**
Peach shrub, aquafaba, lemon, Elora Distilling disarrano, local honey syrup. 2oz
- 15 **The Velvet Earl**
Fresh Port Perry lavender, earl grey infused Durham Distillery gin, coconut milk, lemon juice, aquafaba. 2oz
- 16 **The G&Trek (Elderflower Gin & Soda)**
Dixons Gin, St.Germains, cucumber, lemon juice, local honey syrup, Lemon Sapsucker. 2oz
- 16 **Trail Blaze-a-Rita**
Blanco tequila, fresh lime, pineapple juice, Elora triple sec, local honey syrup, jalapeno. 2oz

mocktail selection

- 9 **Lavender Lemonade**
Floral lavender syrup and fresh lemon juice, topped with de-alcoholized prosecco for a light, bubbly refreshment. NA (sub soda)

on tap cider/beer

— 16oz, Rotating, Seasonal

- 8 **Landshark, Kitchener Waterloo**
Lager
- 10 **Slabtown Cider, Uxbridge**
Founder's Dry, Pineapple Mimosa
- 10 **Muskoka, Bracebridge**
Tread Lightly
- 10 **Second Wedge, Uxbridge**
3 Rocks IPA or Seasonal

cans/bottles

- 9 **Somersby, Kitchener Waterloo**
Original Apple Cider
- 9 **Muskoka, Bracebridge**
Detour
- 9 **Town Brewery, Whitby**
Square Wheels, Hot Knives Quick One Lager, Outside Jokes Pale Ale

non-alcoholic beer

- 7 **Muskoka, Bracebridge**
Veer Hazy IPA, Veer Lager w/Lime, NA

non-alcoholic beverages

- 3 **Soda**
Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea, Root Beer, Tonic
- 3.50 **SapSuckers**
Lemon, Lime, Grapefruit, Peach
- 6 **Aeras**
Sparkling Bottled Water

white wine

glass / bottle

- 8 / 38 **Rosewood, White Rabbit**
Pinot Gris Blend, Niagara, Canada
- 8.5 / 40 **Pilitteri Estate**
Riesling/Gewertz Blend, Niagara, Canada
- 9/42 **Crush**
Pinot Grigio, Niagara, Canada
- 10 / 48 **Map Maker**
Sauvignon Blanc, Marlborough, New Zealand

bottle only

- 46 **Tawse**
Riesling, Niagara, Canada
- 48 **Tawse**
Chardonnay, Niagara, Canada
- 52 **Laurent Miguel Cazal**
Viognier, Languedoc, France
- 58 **Villa Marchesi**
Pinot Grigio, Friuli, Italy

red wine

glass / bottle

- 8 / 38 **Nest Private Label**
Cab Noir, Niagara, Canada
- 9 / 42 **Trius**
Cabernet Sauvignon, Niagara, Canada
- 11 / 52 **Redstone**
Lincoln Lakes Merlot, Niagara, Canada
- 12 / 58 **Map Maker**
Pinot Noir, Marlborough, New Zealand

bottle only

- 60 **Canale**
Malbec, Patagonia, Argentina
- 62 **Mount Oakden**
Shiraz, Clare Valley, Australia
- 64 **Rosewood, Looking Glass**
Cab Franc Blend, Niagara, Canada
- 70 **Rosewood, Shoulders of Giants**
Cabernet Franc, Niagara, Canada
- 80 **Speri**
Valpolicella Classico, Veneto, Italy

rose

glass / bottle

- 9/40 **Rosewood Flora Rose**
Rose, Niagara, Canada
- 11/55 **Tawse Sketches of Niagara**
Rose, Niagara, Canada

sparkling wine/brut

glass / bottle

- 9/40 **Rosewood**
NV Chamat Rose, Niagara, Canada
- 12/58 **Peller Family Reserve**
Secco Bubbles, Niagara, Canada

de-alcoholized prosecco

glass / bottle

- 7/26 **No-Secco**
Landiras, France, NA, VG