



starters & shareables

- 12 **Soup Of the Day**
Chef's Daily Creation
- 9 **Bread & Butter**
Grilled Local Sourdough, St. Brigid's Creamery Butter & Vancouver Island Sea Salt
- 12 **Frites & Aioli**
Seasoned Frites & Chef's Daily Created Aioli
- 18 **Brussel Sprouts & Smoked Feta**
Crispy Brussel Sprouts, Capella Meadows Feta Cheese, Double-Smoked Bacon Lardons, Balsamic & Microgreens
- 21 **Harvest Toast**
Grilled Local Sourdough, Whipped Lemon Ricotta (Bella Casara), Roasted Squash, Dried Cranberries, Walnuts, Sage, Rosewood Estates Hot Honey (veg)
- 24 **Brigid's Brie Wheel**
Gunn's Hill Brie, Brown Butter, Rosewood Estates Wildflower Honey, Nuts & Grilled Local Sourdough (veg)
- 27 **Charcuterie**
Chef's Choice of 3 Cheeses & 2 Meats With Accompaniments
- 23 **Fogo Island Shrimp Croquettes**
Thompson Farms Yukon Gold Potato, Roasted Red Pepper, Jalapeno, Panko Breadcrumbs, Kozlik's Triple Crunch Mustard Mayonnaise
- 18 **King Cole Duck Wings**
Crispy Duck Wings, Chef's Signature Sauce, Microgreens

seasonal salads

Add Chicken 9

- 22 **Durham Salad**
Ontario Mix Greens, Seasonal Fruit, Walnuts, Quinoa, Mariposa Dairy Goat Cheese, Ontario Peach Vinaigrette (veg)(gf)
- 24 **Hillside Garden Farms Beet Tartare**
Red & Ciloggia Beets, Stracciatella Cheese (Bella Casara), Root Vegetable Chips, Vinaigrette, Flatbread Crackers (veg)

handhelds

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

- 27 **Fried Chicken Sandwich**
Nest Buttermilk Marinated Chicken Breast, Rosewood Estates Hot Honey, Warner's Farm Apple & Cabbage Slaw, Brioche Bun
- 28 **Nest Classic Cheeseburger**
Pasture Raised Beef, Trail Sauce, Bright Brand Aged Cheddar, Lettuce, Tomato, Pickles, Red Onion, Brioche Bun

mains

- 39 **Roasted Pork Tenderloin (Canadian)**
K2 Milling Cornmeal Crusted Mac & Cheese, Bacon Onion Jam, Kozlik's Dijon & Sage Cream Sauce, Seasonal Vegetable
- M/P **Nest Market Fish**
Chef's Choice Daily Fish, Corn Chorizo Hash, Yukon Gold Potato, White Wine Cream Sauce, Puffed Red Quinoa
- 59 **6oz Beef Tenderloin**
Pastured Raised Beef, Potato Dauphinoise, King Oyster Mushroom, Demi-Glace, Seasonal Vegetables
- 32 **Short Rib Stroganoff Tagliatelle**
Braised Beef Short Rib, Tagliatelle Pasta, Hewitt's Dairy Sour Cream, Local Oyster Mushrooms, Chives, Bright Brand aged Cheddar
- 28 **Kale Pesto Rigatoni**
Rigatoni Pasta, Kale, Garlic, Lemon, Olive Oil, Chili Flakes, Pangrattato, Bright Brand Aged Cheddar (veg)
- 44 **Pan Roasted Duck Breast**
King Cole Duck Breast, Parsnip Puree, Seasonal Vegetables, Ontario Berry Gastrique (gf)
- 26 **Broccoli Steak**
Roasted Broccoli, Beetroot Hummus, Crushed Pecans, Chili Crunch, Ennis Maple Glaze (vegan)(gf)

Please let your server know about any dietary restrictions so we can adjust your meal accordingly. Vegan options are available upon request.

We do not offer halal options, as we source our ingredients from local producers who do not follow halal preparation practices. This menu also includes several pork dishes, and our team will be happy to guide you to suitable alternatives.



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.



nest
NATURALLY DURHAM

curated cocktails

- 15 **Apple Old Fashion**
Apple infused Gooderham & Worts Rye, Elora Amaretto, bitters.A perfect balance of warm, rich sweetness and bold spirit, with complex layers of fruit, spice and oak. 2oz
- 15 **Trail Hub Spritz**
Elderflower liqueur, prosecco, soda, mint, cucumber, lime, lavender. An elegant balance of delicate florals and crisp effervescence, lifted with garden mint and citrus—an aperitif that celebrates the art of simplicity. 2oz
- 15 **Hive & Vice**
Rosewood Mead Royale, local apple cider, Canadian rye, Cinnamon-honey syrup. Sweet, spiced, and just a little dangerous. 2oz
- 15 **Black Berry Bramble**
Durham Distillery Craft Gin, Elora Distillery Cassis, fresh lemon, honey syrup, blackberry. Bright, tart, and berry-forward. 2oz
- 16 **Donut Sugar Espresso Martini**
Durham Distillery Craft Vodka,Forty Creek Cream, Coffee Liqueur, Cold Brew, House Made Donut Sugar.Bold espresso and silky cream shaken with craft vodka, lifted by rich coffee liqueur and cold brew, topped with our donut sugar rim — indulgence with a playful twist. 2oz

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 **Trius**
Pinot Gris, Niagara, Canada
- 10 / 48 **Map Maker**
Sauvignon Blanc, Marlborough, New Zealand

bottle only

- 38 **Tawse**
Riesling, Niagara, Canada
- 42 **Thirty Bench**
Small Lot Chardonnay, Beamsville, Canada
- 48 **Laurent Miguel Cazal**
Viognier, Languedoc, France
- 50 **Villa Marchesi**
Pinot Grigio, Friuli, Italy
- 58 **Bernard Defaix**
Chablis, Bourgogne, France

sparkling wine/brut

glass / bottle

- 8 / 38 **Peller Family Reserve**
Secco Bubbles, Niagara, Canada
- 9 / 40 **Rosewood Estates**
NV Charmat Rosé, Niagara, Canada
- 12 / 50 **Thirty Bench**
Brut, Beamsville, Canada

de-alcoholized prosecco

glass / bottle

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

red wine

glass / bottle

- 8 / 38 **Rosewood, Looking Glass**
Red Blend, Niagara, Canada
- 9 / 45 **Trius Distinction**
Cabernet Sauvignon, Niagara, Canada
- 9.5 / 48 **Redstone**
Lincoln Lakes Merlot, Niagara, Canada
- 10 / 50 **Map Maker**
Pinot Noir, Marlborough, New Zealand

bottle only

- 58 **Canale**
Malbec, Patagonia, Argentina
- 60 **Thorne Clarke**
Shiraz, Barossa Valley, Australia
- 62 **Rosewood, Shoulders of Giants**
Cabernet Franc, Niagara, Canada
- 70 **Chateau Bernadotte**
Bordeaux, Haut Medoc, France
- 120 **Craggy Range, Sophia**
Red Blend, Hawkes Bay New Zealand

rose

glass / bottle

- 8.5 / 40 **Rosewood Flora Rose**
Rose, Niagara, Canada

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)
- 9 **Trail Breeze**
A bright, fruity mix of cranberry, pineapple, and orange juices topped with ginger ale for a refreshing, bubbly finish. NA (sub soda)

on tap cider/beer

— 16oz, Rotating, Seasonal

- 8 **Landshark, Kitchener Waterloo**
Lager
- 9 **Town Brewery, Whitby**
Quick One Lager
- 10 **Slabtown Cider, Uxbridge**
Founder's Dry, Pineapple Mimosa
- 10 **Banter & Co, Brooklin**
Rotating
- 10 **Second Wedge, Uxbridge**
3 Rocks IPA or Seasonal

cans/bottles

- 8 **Cottage Springs Vodka Soda, Toronto**
Cherry, Peach, Lemon
- 9 **Somersby, Kitchener Waterloo**
Original Apple Cider, Pear, Mango Lime
- 9 **Town Brewery, Whitby**
See server to meet the beer

non-alcoholic beer

- 7 **Muskoka, Bracebridge**
Veer Hazy IPA, Veer Lager w/ Lime, NA
- 7 **Town Brewery, Whitby**
Easy Tiger Lager, NA

non-alcoholic beverages

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