nest
NATURALLY DURHAM

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, Burrata Cheese (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 **Salmon Fish Cakes**
Panko Crumb, Salmon, Dill, Lemon Tartar Sauce, Pickled Red Onion

18 **King Cole Duck Wings**
Crispy Duck Wings, Chef's Signature Sauce, Microgreens

seasonal salads

Add Chicken 9

23 **Winter Panzanella Salad**
Ontario Mix Greens, Arugula, Radicchio, Quality Cheese "Borgonzola", Apples, Roasted Pumpkin Seeds, Sourdough Croutons, Niagara Chardonnay Peach Vinaigrette ***(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 **Baffin Island Turbot**
Pan Roasted Turbot, Roasted Ontario Sunchoke Puree, Lemon Beurre Blanc, Crispy Capers, Seasonal Greens

59 **6oz Beef Tenderloin**
Pastured Raised Beef, Potato Dauphinoise, King Oyster Mushroom, Demi-Glace, Seasonal Vegetables

32 **Beef and Pork Ragu Tagliatelle**
Slow Braised Beef, Spicy Pork Sausage, Tagliatelle Pasta, Stoney Creek Plum Tomatoes, Bright Brand Aged Cheddar, Fresh Herbs

28 **Pumpkin Rigatoni**
Rigatoni Pasta, Pumpkin Puree, Double Cream, Egg Yolk, Pangrattato, Bright Brand Aged Cheddar, Fresh Herbs ***(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)***

33 **Ontario Cornish Hen**
Herb Roasted Cornish Hen, Cookstown Greens Fingerling Potato, Seasonal Vegetables, Natural Jus

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.

CERTIFIED LOCAL BY THE FEAST ON CULINARY TOURISM ALLIANCE

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.