

APPETIZERS

VENISON GYOZA		_____ 17
<i>HOISIN, GINGER, ORANGE DIPPING SAUCE</i>		
SMOKED LEEK AND POTATO SOUP	 	_____ 16
<i>QUEBEC LEEKS, NEW POTATOS, COCONUT YOGURT</i>		
SMALL HOUSE SALAD	 	_____ 16
<i>LOCAL & SEASONAL GREENS AND VEGETABLES, HOUSE ITALIAN DRESSING</i>		
WILD MUSHROOM TART		_____ 19
<i>LOCALLY GROWN MUSHROOMS, MISO BUTTER, PUFF PASTRY, PARMESAN, PEA SPROUTS</i>		
PERCH TOSTADA		_____ 19
<i>ONTARIO PERCH, CORN TORTILLA, CILANTRO, SLAW, PICKLED BEETS</i>		
FRIED CALAMARI		_____ 18
<i>ACHIOTE, LIME CHILI SAUCE</i>		

ENTRÉES

DUCK CONFIT		_____ 38
<i>MAPLE HERB JUS, ROASTED NEW POTATOES, SEASONAL ROASTED VEGETABLES</i>		
BASIL AND RICOTTA AGNOLOTTI		_____ 32
<i>CONFIT TOMATO BUTTER</i>		
12 OZ NEW YORK STEAK		_____ 56
<i>STEAK CUT FRIES, ROASTED SEASONAL VEGETABLES, MAPLE PEPPERCORN SAUCE</i>		
PICKEREL TEMPURA		_____ 42
<i>STEAK CUT FRIES, CITRUS SLAW, WASABI TARTAR SAUCE</i>		
GRILLED CEASAR SALAD	<input type="radio"/> RAINBOW TROUT <input type="radio"/> CHICKEN SUPREME	_____ 38
<i>GARLIC OIL INFUSED GRILLED ROMAIN, FRIED CAPPERS, PARMESAN CRISP, HICKORY STICKS, YOGURT BASED DRESSING</i>		
BELUGA LENTIL PÂTÉ	 	_____ 36
<i>GOJUJANG MASHED SWEET POTATO, ROASTED SEASONAL VEGETABLES, WILD MUSHROOM GRAVY</i>		
BRAISED BEEF CHEEKS STEW		_____ 38
<i>CREAMY PECORINO POLENTA, SEASONAL VEGETABLES, RED WINE SAUCE</i>		

KIDS

6OZ STRIPLOIN & FRIES		_____ 15
CHICKEN FINGERS		_____ 15
CHEESE PIZZA		_____ 15

COTTAGE: _____ **SEATING TIME:** _____