

Top of the Fair

APPETIZERS

In House Cured Smoked Salmon \$15

Shaved Fennel, Blood Orange, Frisee Lettuce and Spiced Honey with Dill Yogurt Dressing on Warm Grilled Focaccia

Pastry Wrapped Triple Cream Brie \$17

Wild Blueberry Compote, Toasted Walnut, Dried Dates, Pomegranate Gastrique and Grilled Thin Flatbread

The District Board \$30

Locally Sourced Cured Meats and Cheese, House Made Preserved Fruits and Pickled Vegetables, Freshly Bake Focaccia, Roasted Taro Root Chips and Toasted Almonds

Roasted Butternut Squash Soup \$10

Coconut Crème Fraiche, Toasted Pumpkin Seeds Dukkah and Herbed Olive Oil

Caesar Salad \$14

Chopped Romaine Lettuce, Apple Smoked Bacon, Shaved Grana Padano, Herbed Croutons and House-made Caesar Dressing

Roasted Pear Salad \$15

Heritage Greens, Creamy Woolwich Goat Cheese, Toasted Pistachio and House-made Maple Balsamic Vinaigrette

MAINS

9oz Canadian AAA Striploin \$38

Roasted Fingerling Potatoes, Herbed and Butter Shogun's Maitake Mushroom, Leeks, Baby Beets Confit and Peppercorn Sauce

Chicken Fricassee \$28

Fresh Baked Puff Pastry filled with Chicken breast, Mixed Wild Mushroom, Brussel Sprouts, Pearl Onions and Roasted Garlic Cream Sauce

Pan Seared Fresh Canadian Salmon \$32

Potato and Smoked Cheddar Gratin, Sauteed Kale and White Wine Lemon Cream Sauce

Oven Baked Falafel \$28

Saffron Basmati, Curried Cauliflower Florets, Roasted Eggplant Puree, Pickled Red Onions and Tahini Yogurt Sauce

PUB FARE

The 1/2 Mile Burger \$19

House-made Beef Patty, Apple Smoked Bacon, Caramelized Onions, Creamy Havarti, Triple Crunch Mustard Aioli and Boston Bib Lettuce in a Brioche Bun with Fries

Oven Roasted Chicken Wings \$17

*One pound tossed in our House-Made Sauces with Carrots and Celery a choice of Ranch or Blue Cheese dip.
(Chipotle BBQ, Korean BBQ, Maple BBQ, Honey Garlic, Buffalo Style, Dry Cajun, Salt & Pepper)*

Sheet Pan Nachos \$19

*White Corn Tortilla Chips, Red and Green Peppers, Tomatoes, Black Beans, Corn, Green Onions and Mozzarella Cheese
(Add Chicken or Beef, Vegan Protein or Vegan Cheese /\$5)*

Fish and Chips \$20

Anderson Crème Ale Battered Haddock, House-made Tartar Sauce, Fresh Coleslaw, Grilled Half Lemon and Fries

SIDES

Fries \$5, Sweet Potatoes \$6, and Onion Rings \$7

DESSERT

Chocolate Pots De Crème \$12

Fresh Raspberries, Toasted Pistachios, Fresh Mint and Raspberry Sorbet

House-Made Cheesecake \$11

Strawberry Compote, Fresh Berries, Mint and Candied Orange Zest