

## Spoon & Nibble

**Toasted naan bruschetta | \$14.00** 🌿  
fresh guacamole, tomato basil salsa

**Daily inspired soup | \$9.00**  
let the server tell you about our soup of the day

**Mushroom and onion bisque | \$11.00** 🌿  
fried onions and truffle crème fraîche

## Snack & Share

**Charcuterie | \$24.00**  
Niagara cured meats and cheeses, house pickled Ontario preserves

**Supreme poutine | \$15.00**  
crispy fries, sour cream, bacon, green onions, squeaky cheese, gravy

**Smoked chicken salad | \$12.00**  
roasted cauliflower, grilled broccolini, sunflower seeds, labneh spiced with toasted fennel and coriander, crispy chick peas, raisins

**Planta tacos | \$12.00** 🌱  
plant-based "meat" protein with south western taco seasoning, vegan mayo, crispy fried onions and pickled vegetables

**Trio of dips | \$14¼** 🌿  
served with grilled flatbread, vegetables

## Mains & Pizzas

**Oven roasted chicken supreme | \$24.00** 🍷  
slow roasted and brined, glazed with Rosewood honey and spices, mini roasted potatoes with rosemary, baby vegetables, natural pan jus

**Miso grilled salmon | \$26.00**  
organic salmon, broccoli, sweet and sour eggplant, wild mushroom mix, basil coconut emulsion, jasmine rice

**Pork and Beans | \$16.00**  
fennel cured Niagara pork sausage, house made tomato bean cassoulet, roasted cherry tomato and kale with grilled garlic sour dough

**Wild mushroom risotto | \$20.00** 🌿  
pumpkin seeds, squash and Brussel sprouts, porcini aioli, roasted mushroom broth  
*add grilled chicken +\$8.00 or salmon +\$13.00*

**Margherita | \$17.00** 🌿  
classic Margherita with fresh basil and mozzarella cheese

**Hawaiian | \$18.00**  
house made tomato sauce, smoked ham, pineapple, topped with bacon

**BBQ brisket | \$19.00**  
house made Kansas City BBQ sauce, smoked beef brisket, topped with grilled onions

**Garden | \$17.00** 🌿  
house made pesto sauce, olives, sliced tomato, goat cheese, watercress, wild flower honey and balsamic drizzle

**Bianca | \$17½**  
herb pesto béchamel sauce, mozzarella sundried tomatoes, thinly sliced potatoes, chorizo sausage, caramelized onions

## Chef's Signatures

**Loaded cheek and chuck burger | \$21½**  
sliced pickles, bibb lettuce, double smoked bacon, cheddar cheese, spicy aioli with choice of thyme garlic salt fries or root vegetable fries

**Katsu five-spiced fried chicken breast | \$17¾**  
lettuce, katsu sauce, coleslaw

**Mac n' cheese | \$17.00** 🌿  
béchamel coated lumachine topped with truffle bread crumbs

**Smoked beef brisket grilled cheese sandwich | \$18.00**  
Canadian aged cheddar and wild cranberry ketchup  
*add mushroom and onion bisque, +\$6.00*

**Beyond Burger | \$19.00** 🌱 🍷  
plant-based burger, sliced pickles, bibb lettuce, vegan mayo, choice of thyme garlic salt fries or root vegetable fries

## In a Hurry?

**Tundra Clubhouse | \$17.00**  
smoked turkey, brie, bacon, sliced tomato, butter lettuce, lemon garlic and cracked pepper mayo, choice of salad or thyme garlic salt fries

**Slow cooked chicken bolognese | \$22.00**  
house made 12 hour chicken bolognese, buttered spaghetti, heirloom tomatoes, shaved parmesan, basil

**Lumberjack chicken wrap | \$18.00**  
caramelized onion, roasted peppers, buttermilk ranch and sriracha-honey dressing, mozzarella cheese, choice of root vegetable fries or thyme garlic salt fries

## Featured Cuts

**Steak and truffle frites salad | \$25.00** 🍷  
petite tender, herb butter, pickled onion, arugula and shaved parmesan  
*upgrade to California cut AAA Ontario strip, +\$3.00*

## Eat your Greens

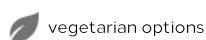
**Artisanal house salad | \$12.00** 🌿  
artisanal lettuces with roasted pears and Rosewood honey apple vinaigrette, honey mushrooms and smoked Ontario cheddar

**Power bowl | \$15½** 🌱 🌿  
ancient grains, baby seedlings, edamame, marinated tofu, avocado, scallions, togarashi seasoning, citrus tamari ginger dressing

**Baby gem Caesar salad | \$13.00**  
house candied bacon, pecorino black pepper creamy dressing, sour dough croutons, pickled anchovies, parmesan cheese

*add to salads above  
grilled chicken +\$8.00 or salmon +\$13.00*

**Avocado toast | \$22.00**  
garlic toast, peameal bacon, fresh avocado, two poached eggs, fresh tomato salsa, choice of thyme garlic salt fries or house salad



For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of staff. All prices are in Canadian dollars. Applicable taxes and gratuities are not included.

\* May be raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.