

 **Fresh Oyster Bar** \$3 ea

Fresh Canadian Oysters | Preserved Lemon Mignonette | Horseradish

Frites & Aioli \$6

Stone Road Soup side \$6 bowl \$9

ORGANIC GREENS side \$6 regular \$ 11

Confit Shallot Vinaigrette

 **HOUSE SMOKED SALMON TARTAR** \$14

Pickled Baby Beets | Micro Greens | Smoked Crème Fraiche

FOIE GRAS POUTINE \$18

Pan Seared Foie Gras | *Monforte* Sheep Curds | Chicken Skin Gravy

Charcuterie Plate Individual \$15 / Large \$22

House Cured Meats | Salamis | Pates | Preserves

Artisanal Cheese Plate 3 pcs \$12 / 5pcs \$18

Selection of Canadian Cheeses | Walnut & *Rief* Raisin bread

Vintner`s Lunch \$20

Selection of Charcuterie | Artisanal Cheeses | Preserves

REST Reuben Sandwich \$14

Corned Beef Cheeks | Homemade Sauerkraut

Monforte Goat Gouda | Sourdough Rye | Big Dill Pickle

Croque Madame Sandwich \$14

Slow Roasted Ham | *Monforte Abondance* Cow's Milk Cheese

Sourdough Brioche | Local Fried Egg from *Bertha* | Mornay Sauce

CARROT GINGER RISOTTO \$14

Smoked Ham Hock Ragu

***Bertha's* Egg Noodle Pasta** \$16

Braised Lamb Shank Ragu

 **Steamed Mussels & Frites** \$15

Smoked Nduja Cream | Piperade

House Made Berkshire Pork & Parmesan Sausage \$15

Potato Puree | Onion Jam | Swiss Chard | Prosciutto Jus

Confit Duck Salad \$18

Confit Duck Leg | Bibb Lettuce | REST Capocollo | Niagara Gold Cheese

Quail's Egg | Nicoise Olives | Tomato "Raisins" | Fine Herb Vinaigrette

Steak Frites \$22

Grilled Beef Flat Iron | Herbed Butter | Frites