

FOR THE TABLE

Brewers Platter — Mild Italian Sausage | Beef Cheese Summer Sausage | Oatmeal Stout Bratwurst | Assorted Mustards
House Made Pickles | Soft Pretzel **\$24**

Crispy Char Fritters — Teds Organic Arctic Char | Wild Rice | Arugula & Almond Pesto **\$16**

Wellington County Beef Aperitif — Seared Steak Morsels | Green Peppercorn Sauce | Grilled Sourdough Baguette **\$18**

The Flying Pig — Grilled Pork Wings | Oatmeal Stout BBQ Sauce **\$18**

✓ **The Guilty Focaccia** — Pull Apart Focaccia | Garlic & Herb Butter | Aged Cheddar Cheese | Little Norway Cheese Dip **\$12**

MUSKOKA LUX

Arctic Char Mi-Cuit — Horseradish + Miso Cream | Micro Cress | Wild Alder Catkin | Candy Cap Mushroom | House Made Pickles
Toasted Beetroot Sponge **\$ 18**

Wild Boar & Foie Gras Country Terrine — Northern Wild Black Walnuts | Whisky Sour Pickles | Micro Greens | Artisanal Mustard
Toasted Sourdough Baguette **\$ 16**

GREENS

Add Grilled Chicken Breast **\$8**

✓ **Super Food Cobb Salad** — Heritage Greens | Blue Berries | Quinoa | Roasted Beetroot | Pumpkin Seeds | Chèvre | Avocado
Greek Yoghurt Lemon Poppy Seed Dressing **\$ 15**

Forest Caesar — Romaine | Double Smoked Bacon | Parmesan Bark | Brown Butter Sour Dough Croutons
Spruce Tip Caesar Dressing **\$14**

✓ **Gravenhurst Market Salad** — Heritage Greens | Chefs Selection of Weekly Market Veg | 8 Brix Verjus
Organic Spanish Olive Oil **\$13**

#TEED UP SANDWICHES

All Sandwiches come with choice of Fries, or House Salad.

Substitute: Root Veg Fries, Parmesan Truffle Fries, Keto Bun, Caesar Salad ADD **\$3**

Hopped Up Bird — Crispy Chicken Breast | Avocado | Tomato | Baby Gem | Bacon Jam | Little Norway Cheese Sauce
Smoked Cheddar + Chive Waffle Bun **\$ 18**

#Taboo Burger — Beef Brisket Patty | Steamed Smoked Gouda | Baby Gem | Tomato | Red Onion | Whisky Sour Pickles
Arugula Pesto Aioli | Hokkaido Milk Bun **\$ 18**

✓ **Green Goddess Burger** — Plant Based Burger | Brie | Tomato | Sprouts | Green Goddess Aioli | Hokkaido Milk Bun **\$ 16**

Triple Bogey BLT — Grilled Willowgrove Hill Pork Belly | Tomato | Avocado | Baby Gem | Pretzel Hoagie **\$ 18**

HAND CRAFTED PASTA

Gluten free pasta options available

✓ **Cavatelli** — Fresh Cavatelli Pasta | Confit Leek | Grilled Zucchini | Oven Roasted Tomatoes | Ricotta | Arugula Pesto **\$ 22**

Wild Aglio Olio — Spaghetti | Wild Muskoka Mushrooms | Roasted Garlic | Mild Italian Sausage **\$ 24**

"CREATIVE" PLATES

Available After 5pm

Fillet Rossini — 8oz Wellington County Tenderloin | Seared Foie Gras | Roasted Garlic Potato Puree | Pompous Jus **\$58**

Willowgrove Hill Roasted Pork Belly — Green Apple Kimchi | Cauliflower Puree | Dehydr8 Riesling Gastrique **\$ 32**

Cracked Out Arctic Char — Teds Organic Arctic Char | Maple Crystal Crust | Ancient Grain Tabbouleh | Pickled Fennel
Absinth Velouté **\$ 38**

Chicken Croquant — Crispy Confit Chicken Thigh | Green Goddess Carnaroli Risotto | Spring Peas | Preserved Meyer Lemon
Aromas of the Smoke House **\$ 28**

32 Day Dry Aged Steak Frites — 12oz Dry Aged AAA Ribeye | Spruce Infused Butter | Parmesan Truffle Fries **\$ 48**

Our menu contains items that may be allergens to some of our customers. If you have any specific needs or dietary requests, please let your server know as soon as possible. Thank you!

18% Service Charge Will Apply For Groups Above 6 Guests