



## *Dinner / Appetizers / Snacks*

### *Features*

*Most are smaller plates and ideal for sharing. Please ask us for more detail*

Potted salmon & chive rillettes with seasoned arugula, fresh bread & crackers \$10  
*Atlantic salmon, braised with butter, shallot & garlic, blended with chives till spreadable*

Orange & coriander cured Atlantic salmon with scallion aioli \$10

Layered roasted vegetable, feta & basil terrine with sundried tomato-walnut pesto \$9

Apple, date & walnut salad with arugula & white truffle vinaigrette \$12

### *Charcuterie*

“Charcuterie” is a French term, meaning “cooked meat”. It refers to the delicious culinary art of confit, curing, smoking & drying in order to create items like sausage, salami, prosciutto & pâté. Our charcuterie is served to you on a board, with house-made mustards, olives, pickles, seasoned arugula & fresh bread. Ideal for sharing, these boards make a great appetizer, snack, or meal, depending on how you’re feeling today.

**\$17 Charcuterie Board with four items** – choose from our daily list:

**\$9 Board with two items**

**Duck Prosciutto** – House-made, salt cured, dried for a minimum of one week

**Spicy Chorizo** – dried, spicy, Spanish-style sausage

**Cacciatore** – Italian dry-cured salami with white wine, herbs & garlic

**Smoked Hungarian** – smoked pork salami

**Parma Prosciutto** – cured ham, dried for a minimum of 12 months

**Chili, fennel & paprika sausage** – house-made, 100% pork

**Chicken liver pâté** – house-made in foie gras pâté style, dressed with rhubarb-ginger jam

*We proudly use meat from Otonabee Meatpackers in all our house-made charcuterie*

### *Cheese*

Cheeses come from *Chasing the Cheese*, across the street. Served to you on a board with local honey, seasoned arugula, seasonal accompaniments & fresh bread.

**\$16 Cheese Board with four items** – choose from our daily list:

**\$8 Board with two items**

**Avonlea Cloth Bound Cheddar** – aged cow’s milk cheddar, Prince Edward Island

**Louis D’Or** – organic raw cow’s milk, washed rind, firm, Quebec

**Paillet de Chèvre** – goat’s milk, surface ripened chèvre-style, Quebec

**Le Fleurmier** – cow’s milk, bloomy rind, soft, Quebec

**Bleu de la Moutonniere** – sheep’s milk, blue veined, Quebec

**Glengarry Lankaaster Cumin** – cow’s milk, Gouda-style, cumin seed, Lancaster, Ontario

### *Mixed Board*

Create a combination board with charcuterie and cheese

**\$17 Mixed Board with two charcuterie selections and two cheeses** – choose from the daily lists

**\$9 Board with one charcuterie selection and one cheese**

*If you’re not sure how or what to order, please ask us. We love talking about our menu!*