

1290



EDWARD'S  
EST. 2002

**grilled calamari** chunky charred sweet onion, tomato, preserved lemon, garlic, chili oil, mint 12

**soup** puree of celeriac w. fresh herbs, basil/chevre crouton 8

**beefsteak & heirloom tomato salad** fiore de latte, red onion, basil oil, chives 12

**tapenade, babaganoush, tzatziki** grilled green garlic and baby eggplant, seedy flatbread, pickled farm vegetables 9

**guacamole** farm green tomato salsa, crispy cumin pita chips, lime, coriander 9

**avocado salad** endive, feta, cucumber, sweet peppers, olives, oregano 11

**roasted ontario asparagus** grana padano, lemon, marjoram 10

**smoked trout filet** celeriac/apple remoulade, horseradish, lovage 12

**5 cheddar & chive biscuits** apple butter 7

**sweet potato fries or russet frites** fresh herbs, sea salt, garlic aioli 7

**big green dunnville salad** w/ chopped herbs and basil vinaigrette 7

**roast pacific salmon filet** asparagus, fingerling potato, heirloom carrots, green garlic and ginger sauce, chives 21

**\*steak salad** grilled tri tip and summer vegetables, stilton, dunnville greens w. basil vinaigrette 20

**\*steak/frites** 8 oz. grilled ny strip, sautéed cremini mushrooms, russets w. malt aioli, salsa verde 28

**crispy chicken schnitzel** – panko and ground almonds, green beans w. garlic, lemon/jalapeno mayo 18

**panko cod cakes** w. tarragon & capers, dunnville farm greens, chunky green tomato/basil salsa 19

**penne** green garlic pesto 16

**\*beefburger** TOLP, tzatziki, cucumber, sesame milk bun, farm salad 13

from the farm...coriander, marjoram, oregano, chives, mint, green oak leaf lettuce, red leaf head lettuce, lovage, chard

Proudly serving



ENRIGHT BEEF  
Tender, tasty, trustworthy.



menu served as printed, and changed often

## summer cocktail classics

**negroni** campari, london dry gin, sweet vermouth on the rocks w. a slice of orange 11

**sparkling cocktail** pomegranate vodka, prosecco, chambord, frozen strawberry 12

**perfect martini** london dry gin, noilly prat, chilled glass w. a lemon twist 12

**white sangria** strawberries, apricots, apples 10

## aperitifs

lillet martini bianco noilly pratt vermouth campari ricard pastis  
ea. on the rocks w. citrus twist 100 ml. 8

## beer on tap

macauslan pale ale st. ambroise oatmeal stout apricot wheat ale 400 ml. 6

pilsner urquell 500 ml. 7

## 150 ml. glass/500 ml./750 ml. btl.

tyrrell's wines, moore's creek aust., 2011 **shiraz** 11/46

falesco, umbria, 2011 **sangiovese** 10/26/42

rodney strong, sonoma county, 2009 **cabernet sauvignon** 12/50

penisola sorrentina gragnano, italy d.o.c., 2010, **red sparkling wine** 10/42

cava w. **frozen strawberries** 11

valle andino reserva, chile, 2011 **sauvignon blanc** 11/42

eres favula Grillo, sicilia, 2012 **argilloso** 9/24/40

grange of prince edward, VQA select, **pinot gris** 10

'echos', tawse niagara, 2011 **rose** 9/40

## desserts made by flavour flav

**espresso marinated dates** greek yoghurt, chocolate halvah, date molasses 7

**chocolate mousse** hazelnut/praline crumble and whipped cream 7

**ice cream** brown bread or

blood orange 7

**sorbet** grapefruit 7

**carrot cake** citrus-cream cheese frosting 7

**affogatto** coffee ice cream topped w. espresso and whipped cream 8

**rhubarb cake** crème anglaise 8

fresh mint **tea for two** w. buckwheat honey and lemon 6

campbells rutherglen victoria austr. muscat 9

Quinta de Ventozelo, vinho do porto tawny Reserva 9