

SPOON & FORK

Pomegranate Pear Salad

A bed of artisan lettuce & arugula, topped with freshly sliced pear, creamy blue cheese, candied pecans & pomegranate arils in a white sesame dressing. 14

Salmon Cobb Salad

A bed of iceberg lettuce topped with Atlantic salmon, honeyed bacon, sliced hard boiled egg, feta, sliced cucumber, red onion. Drizzled with a sundried tomato ranch dressing. 18

Harvest House Salad

Mixed greens tossed in a house made honey shallot dressing. Topped with red onions, cucumbers, cherry tomatoes, radishes, raspberries & strawberries.

S 6 1/2 L 13 1/2

Caesar Salad

Romaine tossed in house made caesar dressing & garnished with crispy bacon bits, house made croutons, asiago cheese & an asiago crisp. S 7 1/2 L 13 1/2

+ Grilled Chicken, 5.

Soup of the Day 7

Soup & Salad

Pair a house or Caesar salad with a soup. Served with toasted garlic bread. 11

TACOS

Korean Pulled Pork

Korean pulled pork topped with a cucumber pepper relish. 4 3/4

Southern Fried Shrimp

Breaded shrimp served with a Sriracha aioli on a bed of Napa slaw. 4 3/4

Carne Asada

Skirt steak served medium with pico de gallo & topped with a jalapeño avocado crema. 4 3/4

Fried Cauliflower

Breaded cauliflower with refried black beans, corn salsa, topped with a cilantro sour cream. 4 1/4

Beer Braised Chicken

Braised in beer & topped with crispy onion straws & a spicy ranch. 4 1/4

Sriracha Fish

Sriracha battered haddock on a bed of Napa slaw. Topped with radishes, red onion & a spicy aioli. 4 1/2

Make it a combo!

Get any two tacos & a side. 9 1/2

TASTING BOARDS

3 FOR 18 DOLLARS | 5 FOR 28 DOLLARS | 7 FOR 35 DOLLARS
9 FOR 45 DOLLARS | A LA CARTE 6 1/2 DOLLARS

Charcuterie

Genoa Salami
Smoked Bacon
Dry Cured Nakken
Fried Chorizo
Hungarian Dried Beef

Cheese

Crumbled Blue Cheese
Jalapeno Havarti
Swiss
Camembert
Cranberry Goat Cheese

Sea-Cuterie

Crab & Cheese Wontons
S & P Calamari
Cider & Chorizo Mussels
Bang Bang Shrimp Roll

Vegan

Beet Hummus
Vegetable Medley
Dried Apricot
Black Bean Bites

Comfort

Deep Fried Pickles, Mini Poutine
Mini Chicken & Waffles
Egg Roll Mac & Cheese
Maple Smoked Beer Nuts

MAINS

Miami Ribs

Miami-style short ribs marinated in a citrus chili sauce. Served with pickled vegetables on a bed of long grain rice. 22

Mac 'N' Cheese

Fontina, cheddar & parmesan fondue sauce with elbow pasta & a panko topper. 15
+ Chorizo, 4. + Popcorn Shrimp, 5. +Spiced Steak, 6.

Mongolian Beef Ramen Bowl

Marinated steak, sliced carrots, peppers, radishes topped with sambal sauce on a bed of ramen noodles in a delicious vegetable broth. 17

Taste Chicken & Waffles

Fried buttermilk chicken tossed in our 7 herb & spiced corn flour. Rosemary waffles drizzled with honey. 21

Mushroom Steak

An 8oz strip cooked your way and topped with our mushroom cream sauce on a bed of a winter fry medley. 30

BURGERS

Farm2Table Burger

50/50 split of ground lamb & prime rib topped with smoked cheddar cheese, bacon, lettuce, tomato, smokey BBQ sauce & fried onions on a brioche bun. 16

Alabama Chicken Burger

Buttermilk chicken breast topped in a 7 herb & spiced rice flour then in a spicy butter sauce. Garnished with pickles & artisan lettuce then topped with blue cheese ranch. Served on a brioche bun. 14

Grind Burger

7 ounces of fresh ground chuck seasoned with our medley of spices. Garnished with lettuce, tomato, onion, pickle, and our smokey BBQ sauce. 12
+Cheese, 1
+Bacon, 1 1/2

Ultimate Roasted Beet Burger

Roasted beets, Spanish onions & quinoa patty topped with guacamole, sweet potato matchstick fries & artisan lettuce. Served on a 7 grain kaiser. 13

SHAREABLES

Taste Nachos

Seasoned corn chips loaded with cheese, pico de gallo, peppers, black olives, jalapeno and topped with guajillo sour cream & avocado crème. 17

+Chipotle beef. 6

Frenched Chicken Wing Drumettes

Served with Harissa sauce. 19

Cider & Chorizo Mussels

1lb of PEI mussels in a cider & chorizo broth. 16

Mushroom Erica

Pan fried forest mushroom medley, over an oven baked wheel of camembert. Served with crostinis. 13

Calamari

Pineapple cut calamari dusted in salt, pepper & corn flour. Deep fried & served with a lemon. 16

SANDWICHES

#DTK Cuban Sandwich

Smoked pulled pork, shaved ham, havarti cheese, caramelized onions, black garlic aioli & pickles on a garlic brushed panini. 12

Salmon Club

24 hour brined Atlantic salmon cooked to perfection, layered with honey bacon, lettuce, tomato & sliced boiled egg with black garlic aioli on brioche toast. 16

Hawaiian Wrap

Breaded 7 herb chicken breast, spring mix lettuce, pineapple, Spanish onion, Sriracha mayo. 11

POUTINE

Traditional

Our famous fries topped with Quebec curds & drizzled with beef gravy. 8

Chicken Club

Grilled chicken, cheddar cheese, bacon, pico de gallo, & green onions on a bed of fries. Topped with a honey ranch dressing. 12

Sweet Potato

Stacks of our delicious sweet potato fries paired with Quebec curds & veggie gravy. Topped with green onions. 10

Sides: fries, harvest house salad, soup, Caesar salad (+2), sweet potato fries (+3), poutine (+3)