



brunch

Schnitzel Benedict | 21

garlic buttered brioche, roasted red pepper & onion sauce, pork schnitzel | poached eggs | hollandaise | crispy potatoes | side of seasonal berries

Wild Mushroom Skillet | 22

crispy potatoes | three mushroom medley | truffle mushroom aioli | roasted onion cream | hollandaise | sunny side up egg | crispy leeks | 9 grain honey toast | side of seasonal berries

Fried Chicken & Waffle | 20

brined chicken thigh | scallion waffle | grilled elote salsa | fermented honey hot sauce | local maple syrup

Blueberry Lemon French Toast | 18

house made blueberry & lemon pound cake | orange & vanilla crust | fresh blueberries | lemon glaze | bruleed fig

Artisanal Toast Duo | 19

grilled 9 grain honey toast | whipped feta | confit tomatoes | grilled rapini | feta | mustard seed caviar & grilled 9 grain honey toast | hummus | chili oil | toasted chickpeas | side of seasonal berries

Traditional Brunch | 16

two eggs any style | 9 grain honey toast | crispy potatoes | bacon | berry compote | side of seasonal berries

Mimosas For the Table (serves 4) | 52

bottle of Prosecco | orange or pineapple juice

small plates

Oysters Two Ways | 28

Atlantic Canada
pineapple & jalapeno mignonette | chive
blueberry & plum mignonette | mint | tobiko

Kimchi Brussels Sprouts | 15

deep roasted brussels sprouts | house
fermented kimchi | XO sauce | seacharron |
scallion

Baked Brigid's Brie | 21

Woodstock, Ontario
Gunn's Hill brie | garlic butter | seasonal fruit
chutney | herbs | butter brushed focaccia

Fried Chicken & Corn | 15

Jasper, Ontario
grilled elote salsa | fermented honey hot sauce |
mustard seed caviar
Add | double chicken +7

Steak Tartare | 24

Elora, Ontario
hand cut hanger steak | traditional & contemporary
accountrements | salt & malt vinegar chips

Chicken Liver Mousse | 15.5

Jasper, Ontario
whipped chicken liver | green apple | pickled
red onion | bacon jam | grilled focaccia

Freshwater Fish Tacos | 18

Port Stanley, Ontario
Great Lakes smelt | salsa bravas | corn salsa |
charred cabbage coleslaw | flour tortillas | lime

Charcuterie Board | 23

duck prosciutto | lonza | chorizo | seasonal fruit chutney | pickled beans & onions | Castelvetro olive tapenade | grainy Dijon | grilled focaccia

Add | 1oz Devil's Rock Blue - Thornloe, ON +5

Add | 1oz Mountain Oak Wild Nettle Gouda - New Hamburg ON + 4

Add | 1oz Rotating Gunn's Hill Artisan Cheese - Woodstock, ON + MP

soups & salads

Pickerel & Greens | 23

Port Stanley, Ontario
Good Leaf living greens | cucumber | carrot | red
onion | bell pepper | feta cheese | shallot vinaigrette

Autumnal Chef's Salad | 20

Good Leaf beet & spinach mix | tri coloured quinoa |
pickled beets | cranberries | green apple | squash | candied
walnuts & sesame seeds | Brussels sprouts | goat cheese |
maple balsamic vinaigrette

Chef's Rotating Soup | 11

please ask your server | changes frequently
Add | butter brushed focaccia + 2.25

Add to any Salad

Jerk Chicken +11 | Pickerel Fillet +12 | Fried Perch +12 | Salmon Fillet +13 | Fried Chicken +8

Ironwood Caesar Salad | 17.5

charred rapini | grilled bok choy | garlic crumbs |
Parmigiano | capers | toasted pine nuts | sumac
Caesar dressing | grilled lemon

Pickerel & Corn Chowder | 19

Port Stanley, Ontario
Lake Erie Pickerel | charred corn | grilled red pepper | potato |
carrot | celery | creamy dashi broth | nori crackers | trout roe |
chili & chive oils
Add | butter brushed focaccia + 2.25

burgers

Ironwood Burger | 21

Elora, Ontario | *Gluten Free Bun +2*
AAA chuck blend | Swiss cheese | truffle aioli | pickled onions | pickles |
house made brioche bun | shoestring fries

\$1 of every burger sold is donated to



Side option upgrades available

Chef D's Burger | 22.5

Elora, Ontario | *Gluten Free Bun +2*
AAA chuck blend | Swiss cheese | aioli | tomato & bacon jam |
tempura onion rings | house made brioche bun | shoestring fries

Side option upgrades available



Vegetarian



Plant Based



Gluten Free