



ANTLER
KITCHEN • BAR

STARTERS

Our Daily Bread – maple butter, canadian sea salt \$4
(add duck liver parfait + \$3)

Charcuterie - selection of cured meats,
pâté and pickles small \$20 / large \$40

Charcoal Grilled Yakitori – choice of
Pheasant, Wild Mushroom, or Duck Heart,
sweet soy glaze \$8 order all three \$21

Scallop Crudo – whitefish roe, lemon aioli,
radish, chilli, lemon balm oil \$14

Venison Tartare – pickled wild mushrooms, lemon balm
sea buckthorn berries, caper aioli, sourdough toast \$18
(add wild Canadian sturgeon caviar + \$10)

Foie Gras – pan seared. rhubarb compote,
spiced wine reduction, vineyard bread \$24

Seasonal Soup
\$11

Artisanal Cheese (v) – cranberry focaccia, wild compote
\$6/oz

Asparagus Tarte Tatin (v) –
wild leek ricotta, caramelized onion,
puff pastry \$14

Burrata Salad (v) – arugula, pea tendrils, Ontario burrata,
shallot vinaigrette, smoked almonds, pickled fiddle heads \$16

BC Smoked Black Cod– acadian caviar,
sturgeon liver mousse, creme fraiche, buttermilk blini \$22
(add 1/2 oz caviar + \$40 / 1 oz + \$80)

HANDMADE PASTAS

Ricotta Cavatelli with Wild Boar Ragu –
tomato braised wild boar, parmesan, basil \$26

Rabbit Ravioli – stinging nettle pasta,
beach mushrooms, wild fennel \$28

Tagliolini alla Chitarra (v) – hand cut egg pasta, peas, asparagus,
wild leek pesto, shaved buffalina cheese \$25

ENTRÉES

Bruce County Ontario Venison –
spice ash crusted prime cut of deer,
parsnip puree, braised neck ragu \$42

Stuffed Ontario Rabbit –
morel duxelle, carrot puree, rabbit barley fricasse,
currant agrodulce \$36

Game Burger – wild boar, bison, deer, hot mustard,
duck egg aioli, house smoked cheddar, herbed fries \$22
(add foie gras + \$18)

BC Black Cod –
charred broccoli, potato pavé,
baccalà mantecatoe \$34

Pan Roasted Ontario Duck Breast – cranberry beans,
eggplant puree, brussel sprouts, Saskatoon berry gastrique \$35

Wild Mushroom Risotto (v) – arborio rice,
foraged mushrooms, peas, mascarpone, parmesan \$20

Bison Rib Eye – in-house dry aged, creamy polenta,
sautéed greens, foraged mushrooms, red wine jus \$45
(add foie gras + \$18)

Sides:

Wild & Cultivated Sautéed Mushrooms \$8

Garlic & Chilli Sautéed Greens \$8

Fries w/ Sea Salt, Thyme \$6