



ANTLER
KITCHEN • BAR

STARTERS

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

Seasonal Soup
\$11

Charcuterie - selection of cured meats,
pâté and pickles MP

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

Charcoal Grilled Yakitori – choice of
Chicken Thigh, Wild Mushroom, or Duck Heart,
sweet soy glaze \$7 order all three \$18

Wild Mushroom Tarte Tatin (v) –
caramelized onions, foraged mushrooms,
wild leek pesto \$12

Wild Boar or Vegetable Lumpia (v) – ground wild boar
or vegetable spring rolls with sweet chilli patis \$11

Pheasant Pot Pie – puff pastry, fennel, tarragon,
cranberries \$14

Venison Tartare –
spiced minced venison, raw quail egg,
grilled bread \$18

Warm Lentil and Beet Salad (v) – heirloom beets,
crispy lentils, baby kale, fried leeks, pumpkin seeds,
goat feta, sumac vinaigrette \$12

Foie Gras – pan seared. preserved cherries,
spiced wine reduction, foie gras buttermilk biscuit \$22

HANDMADE PASTAS

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

Pappardelle – braised rabbit, buttered leeks,
verjus apricot preserve, parmesan cheese, sautéed greens \$28

Spring Garganelli (v) – foraged mushrooms, wild leeks,
pickled rhubarb, fiddleheads, butter emulsion, parmesan \$24

ENTRÉES

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

Manitoulin Island Rainbow Trout – beer braised fennel,
caramelized sweet potato, trout roe maple buerre blanc \$32

Game Burger – wild boar, bison, deer,
hot mustard, duck egg aioli, house smoked cheddar \$19
(add foie gras + \$18)

Wild B.C. Albacore Donburi – togarashi spiced tuna,
brown sushi rice, salmon roe, sautéed rapini, nori,
bonito flakes, housemade kewpie, tonkatsu sauce \$34

Roasted Duck Breast – smoked cheddar cheese grits,
maple and duck chorizo baked beans, braised kale \$35

Wild Mushroom Risotto (v) – arborio rice,
foraged mushrooms, mascarpone, parmesan \$19

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