



**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 small \$20 / large \$40

**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,  
sorrel pesto \$14

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

**Harvest Salad (v)** – baby kale, roasted acorn squash,  
pumpkin seeds, farro, buffalo parmesan \$13

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

**Wild Canadian Smoked Sturgeon** – acadian caviar,  
sturgeon liver mousse, creme fraiche, buttermilk blini \$22  
(add 1/2 oz caviar + \$40 / 1 oz + \$80)

**Foie Gras** – pan seared. apple mostarda,  
spiced wine reduction, vineyard bread \$24

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

**Tagliolini alla Chitarra (v)** – hand cut egg pasta, butternut squash puree,  
kale, black walnuts, black truffle, parmesan \$25

ENTRÉES

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

**Wild Arctic Char** –  
green lentils, roasted carrots, squash,  
cedar gastrique \$32

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

**Wild Caught BC Halibut** –  
french beans, yellow beets, turnips,  
tarragon butter sauce \$34

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

**Wild Mushroom Risotto (v)** – arborio rice,  
foraged mushrooms, 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