



ANTLER
KITCHEN • BAR

STARTERS

House Made Bread – mascarpone butter \$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,
sorrel pesto \$12

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

Game Tourtière – double crusted meat pie, minced deer,
duck, and wild boar, crabapple and cranberry chutney \$12

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,
buffalo 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 Ragù –
tomato braised wild boar, parmesan, basil \$26

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

Chestnut Gnocchi (v) – celery root purée,
roasted squash, brussel sprouts, almond brittle, sage \$22

ENTRÉES

Bruce Country Ontario Venison –
roasted prime cut with moroccan spiced ragout,
cous cous, sesame dressing, harissa \$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