

# 1885

## Starters

### Seasonal Soup

*Chef's Daily Creation using the Bounty of the Kawartha's*

8

### Artisan Romaine Salad

*Petite Romaine, Ciabatta Crostini, Maple Bacon Lardon, Empire Parmesan  
Sherry Garlic Dressing*

10

### The 1885 Salad

*Heritage Greens, Radish, Heirloom Carrot, Pumpkin Seeds, Sprouts,  
Cherry Tomatoes & County Cider Vinaigrette*

9

### Digby Sea Scallops

*Asparagus Spinach Puree, Grapefruit, Cashew Crumb  
, Ginger & Local Honey Glaze*

15

### Ontario Hot House Tomato Tart

*Onion Confit, Olive Puff Pastry, White Balsamic Chive Glaze, Baby Garden Herbs*

12

### Charcuterie & Baby Greens

*Air Cured Beef, Prosciutto, Baby Arugula, Crispy Capers, Wild Thyme Oil  
Shaved Black River 4yr old Cheddar*

14

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## Mains

### **Wellington Co. Dry Aged Tenderloin**

*Wild Mushroom Fricassee, Potato & Garlic Confit Puree Baby Arugula  
Sandbanks Baco Noir Jus*

**30**

### **Bradford Bay Chicken Supreme**

*Poached Fingerling Potato, Yellow Zucchini, French Beans, Cherry Tomato Relish,*

**27**

### **Rosemary Poppy seed Pork Loin**

*Lovage Spatzle, Roast Fennel Baby Carrots, County Cider Morel Butter Sauce*

**29**

### **Lake Erie Trout**

*Organic Quinoa, Purple Kale, Baby Turnips, Local Maple Citrus Emulsion*

**25**

### **Saffron Prawn Fettuccini**

*Double Smoked Bacon, Basil Leaves, Blistered Tomato, Wild Leek Pesto*

**24**

### **West Coast Halibut**

*Sweet Peas, Baby Spinach, Red Onion, Asparagus Pico de Gallo,  
Toasted Hazelnut Oil*

**29**

### **Windmill Farms Portobello Napoleon**

*Portobello Roast Piquillo Peppers, Baby Spinach, Cashew Ricotta,  
Charred Shallot Thyme Jam*

**20**

**(Vegan / Non Gluten)**