



STARTERS

HOUSEMADE FOCCACIA Cultured Butter	\$6
CHARCUTERIE & CHEESE BOARD Antler's house made charcuterie, Canadian cheeses, foccacia, blueberry compote, mustard & pickles	\$24/ \$44
SMOKED CABBAGE SALAD Lightly smoked shaved green cabbage, spruce tip maple mustard dressing, parsnip chips & toasted pumpkin seeds	\$16
ROASTED BUTTERNUT SQUASH & BURRATA SALAD Compressed apple & maple roasted black walnuts	\$21
DUCK HEART YAKITORI Charcoal grilled duck heart, scallion & sweet soy glaze	\$12
VENISON TARTARE In-house pickles, mustard, hot sauce, house made caraway & rye cracker	\$22
SCALLOP CRUDO East Coast Canadian Bay scallop crudo, lemon aioli, basil oil, radish & salmon caviar	\$22
SEARED FOIE Buttermilk foie biscuit, poached pearl onion & seabuckthorn berry gastrique	\$29

HOUSEMADE PASTA

DEER CAVATELLI Deer ragout, cavatelli, parmesan & basil	\$30
SANGUINACCIO BUCATINI ALL'AMATRICIANA Boar blood bucatini pasta, house made boar pancetta, garlic, chilli, tomato passata & pecorino cheese	\$32
CHESTNUT FLOUR SPAGHETTI CHITARRA Butternut squash purée, candied black walnuts, fried sage & parmesan	\$28
VENISON CASERECCHE BOLOGNESE Ground venison, game stock, parmesan & basil	\$32

MAINS

BISON RIB EYE 10oz In house dry aged Alberta bison rib eye, polenta, sautéed garlic rapini, black kale, wild mushrooms, confit onions & game jus	\$58
ONTARIO VENISON LOIN Sweet potato rutabaga mash, fried brussel sprouts, quince apple mustarda & game jus	\$52
CONFIT DUCK LEG Butternut squash puree, barley risotto & saffras jus	\$38
GAME BURGER & FRIES Wild Boar, bison, deer, hot mustard, duck egg aioli, house smoked cheddar & fresh cut fries	\$26
ONTARIO PICKEREL Du puy lentils, cauliflower purée, roasted cauliflower, trout roe & chives	\$38
ADD SEARED FOIE GRAS TO ANY DISH	\$26

ANTLER FRIES \$8 SAUTÉED MUSHROOMS \$12 SAUTÉED SEASONAL GREENS \$12

@antlerkitchenbar