



# ANTLER •Menu•



## Appetizers

(V)Summer Greens Arancini with Marinara Sauce \$12

Duck Heart Yakitori- Charcoal Grilled, sweet soy glaze \$8

(V)Carrot & Fennel Salad \$14 (Add Smoked Duck Breast \$14)

Venison Patty with Antler Hot Sauce \$16

Charcuterie & Cheese -selection of house cured meats & artisanal cheeses \$20/\$40

Venison Tartare \$18

Heirloom Tomato Salad - tomato three ways, whipped lemon & pepper Ricotta, fresh herb salad, croutons \$14

Foie Gras Torchon- pickled wild plums, apple puree and foie gras biscuit \$22

Salmon Pemmican-apricot puree, lentil cracker and poached dried fruits \$14

## Entrees

Bison Ribeye- dry aged, fresh cut fries, foraged mushrooms and wild leek butter \$45

Bruce County Ontario Venison - fresh peas, pea puree, wild boar bacon and charred lettuce \$36

Ontario Rabbit -Braised and roasted, mustard crust, rabbit leg, easter radish, mustard greens, confit onion \$28

Wild sockeye Salmon -sweetcorn succotash, sweetcorn puree and truffle popcorn \$36

(V)Summer Greens Risotto- Arborio rice, asparagus, peas, mascarpone, parmesan \$22

Antler Game Burger - wild boar, bison, deer, hot mustard, duck aioli, house smoked cheddar \$26

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

(V)Ricotta Cavatelli with Wild mushrooms, tomato sauce, parmesan, basil \$20

**Sides:** Fries, Home Fries, Mushrooms, or Sautéed Greens \$8

## Dessert /Gelato

Clafoutis with Macerated Summer Berries, Italian Meringue and Chantilly Cream \$10		
Wild Blueberry \$8	Wild Rosehip \$8	Wild Mint & Chocolate Chip \$8
Strawberry & Wild Ginger \$8	Chocolate Chaga Chai \$8	
Foraged Cedar Infused Sorbet \$8		

### Draught / Beer

Mikkeller Fresh Start Draught	\$9	Caribru IPA	\$8
Big Rock Pilsner Draught	\$9	Caribru Lager	\$8
Royal Canadian Mead, Hopped Buckwheat	\$7	Henderson's Best	\$8
Royal Canadian Mead, Wildflower Peach	\$7	Kensington Market Pilsner	\$8
Royal Canadian Mead, Lemon Ginger	\$7	Muddy York Porter	\$8
Decoy Lager	\$7	Woodhouse IPA	\$9
Junction Dry Hopped Sour	\$8	Spy Cider	\$9

### Cocktails

**Sangria \$13 /Pitcher \$50** (Prospect Cab Merlot, St-Remy Brandy, Fruit Juice)

**Foraged Cedar Gin Sour (2oz) \$13** (Cedar Infused Gin, Lemon, Bitters, Egg White)

**Strawberry Basil Lemonade (1.5oz) \$13** (Stolichnaya Vodka, Strawberries, basil, and fresh lemonade)

**All Things Nice (2.25oz) \$15** (Sumac infused Bearface Whiskey, Affino Lemon Bitter, Guerra Blanco Vermouth)

**Amermelade Spritz (1.5oz) \$14** (Amermelade, soda, and 3oz Cava)

**Mezcal Rita (2oz) \$15** (Agua Santa Mezcal, Cointreau, Fresh lime, Agave)

**Kentucky Bramble (2oz) \$15** (Evan Williams Bourbon, Creme du Mure, Rhubarb Chaga Shrub, Fresh Lemon)

**Smoke Barrel (2oz) \$17** (Dun Bheagan Single Malt Scotch, Chocolate Bitters, Maple Syrup, Cinnamon Smoked Glass)

**Mojito (1.5oz) \$14** (Appleton Rum, Mint, Lime, Soda)

**Barrel Aged Cocktails (2.5oz) \$18** (Old Fashioned -Paper Plane - Manhattan)

### Wines

Cava Brut, Can Xa, Cava D.O, Spain \$12/\$60

Frienzy Sparkling Rose, Vineland Estates, Niagara, Canada \$12/\$60

Prospect VQA Chardonnay, Niagara, Canada \$9/\$30

Pinot Noir, Adamo Estate Winery, Niagara, Canada, 2018 \$12/\$60

Antler, VQA Riesling Vineland Estates, Niagara, Canada, 2017 \$11/\$50

Châteauneuf-du-Pape, (White), Rhône, France, 2017 \$15/\$75

Prospect VQA Cab Merlot, Niagara, Canada \$9/\$30

Antler, VQA Cabernet Franc, Vineland Estates, Niagara, Canada, 2017 \$11/\$50

Malbec, Septima, Mendoza, Argentina, 2018 \$13/65

Merlot, Rodney Strong, Sonoma County, USA, 2015 \$15/\$75

Cabernet Sauvignon, James Mitchell, Central Valley, USA, 2016 \$14/\$70

Montsant, Crianca, Clos De Nit, Spain, 2017 \$15/\$75