



## *Soups & Salads*

**ROASTED RED PEPPER & TOMATO SOUP** - \$5/7  
chive cream/cornbread

**SOUP CREATION** - \$5/7  
please ask your server for today's offering/cornbread

**ROMAINE** - \$5.5/10  
romaine hearts/bacon/crouton/roasted garlic black peppercorn vinaigrette

**TOMATO SALAD** - \$12  
heirloom tomatoes/pan fried halloumi cheese/balsamic/olive oil/micro croutons

**BABY KALE SALAD** - \$14  
kale/pork belly brittle/smoked blue cheese/seasonal berries/quick pickled cucumber/brown butter vinaigrette

salad add ons: chicken \$5/prawns \$7/steak \$7

## *Appetizers*

**SUMMER ROLLS** - \$9.5  
shredded pork/pickled daikon/cucumber/carrot/rice noodles/sweet miso sauce

**VEAL SWEETBREADS** - \$13  
pan fried veal sweetbreads/kohlrabi/confit garlic & green peas/cauliflower parmesan cracker

**HUSH PUPPIES** - \$12  
crab/salt cod/cumin caper remoulade/leek pesto

**PRAWNS** - \$12  
chilled prawns/avocado lime emulsion/smoked tomato cocktail sauce

**SCALLOPS** - \$14  
red pepper caramel/corn puree/bacon jam/crisp onion

**CHARCUTERIE & CHEESE** - for one \$15/for two \$28  
seed to sausage & house cured meats/pickled vegetable/local cheeses/fig & onion jam/crackers & crisps

## *Entrees*

**12oz AAA DRY AGED RIBEYE** - \$38  
horseradish mashed potato/drunken mushrooms/roasted shallot butter

**8oz BEEF TENDERLOIN** - \$35  
bacon wrapped/blue cheese crust/truffle honey frites/port jus

**CORNISH HEN** - \$24  
roasted breast/sausage stuffed leg/black eyed pea cassoulet/blackberry gastrique

**DUCK** - \$26  
five spice rubbed breast/leg confit/spicy kimchi/udon noodle/soy ginger broth/citrus caramel

**14oz PORK T-BONE STEAK** - \$28  
cider brined/aged cheddar potato puree/pear chutney

**ARCTIC CHAR** - \$25  
citrus glazed fillet/arugula & bacon succotash/roasted new potato

**PICKEREL** - \$25  
citrus cous cous/wilted greens/caper & dill brown butter

**GNOCCHI ROMAINE** - \$18  
creamed greens/pickled beet puree/squash & quinoa hash

**PASTA** - \$17  
linguini/heirloom tomato/arugula/basil/charred pepper/caramelized onion /garlic confit /ricotta/preserved lemon  
add: chicken \$5/prawns \$7/steak \$7



We Are A Proud  
Certified Taste Of  
Ontario Restaurant

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