

Painters Hall

BISTRO

Appetizers

House Made Soup, Fresh Market Ingredients 8

Painters Hall Organic Hand Gathered Greens, Candied Pistachio, Shaved Mt. St. Benoit Cheese, Breakfast Radish, Cinnamon Poached Pears, Chardonnay Vinaigrette 12

Organic Mustard Greens, House Made Smoked Maple Bacon, Bee Pollen, Blueberries, Shaved Gruyere Cheese, Brown Butter Vinaigrette 12

Green Curry, Ginger Coconut Milk, P.E.I. Mussels, Crostini 13

Seared Diver Scallop, Crispy Butter Braised Pork Belly, Pickled Heirloom Carrots, Cider Glaze 16

Duck Confit Spring Rolls, Asian Barbeque Sauce, Crispy Vermicelli Salad 13

Grilled 5 Spice Quail, Confit Leg, Herb Gnocchi, Smoked Shitake Mushrooms, Dried Cherry Vinaigrette 15

Painters's Hall Sharing Palette, House Cured Duck Prosciutto, Salmon Gravlax, Pheasant Sausage, Duck Rilette, Smoked Bison Salami, Whipped Port Infused Goat Cheese, Elizabeth Blue Cheese, Beet Marmalade 22

Entrees

Handmade Fettuccine, Braised Ontario Rabbit, Mushrooms, Creamed Grainy Mustard Leeks 25

Lake Erie Pickerel, Fennel Puree, Apricot & Hazelnuts Israeli Cous Cous, Wild Leek Pesto 26

Organic Atlantic Salmon, Watercress & Bacon Risotto, Caper & Sultan Raisin Emulsion 28

French/Vietnamese Bouillabaisse, Nova Scotian Scallop, Gulf Shrimp, P.E.I. Mussels, Clams, Pickerel, Bok Choy, Napa Cabbage, Lemongrass Broth, Wonton Crisps 25

Grain Fed Chicken Supreme, Stuffed with Roasted Garlic, Shallots, & Truffles, Barley Pilaff, Lingonberry Jus 27

Pan Seared Local Mennonite Tenderloin, Beef Cheek Ravioli, Fondant Potato, Red Wine Glace 34

Braised Local Mennonite Short Rib, Buttermilk Pomme Puree, Vichy Carrots, Crispy Shallots, Natural Pan Reduction 29

Roasted Local Mennonite Rack of Lamb, Ratatouille, Rosevale Potato, Rainbow Chard Two Ways, Rosemary Jus 35

ALL VEGETABLES ON ENTREES ARE LOCALLY GROWN BY COOKSTOWN GREENS IN THORNTON

Eat well ~ Drink well ~ Live Well