



APPETIZER

Arancini Balls

V S House-made rice fritters stuffed with smoked mozzarella and diced jalapeños, served with a spicy arrabiata sauce.

Ve Forest Mushroom Tartlet

A crisp phyllo tulip filled with a savoury mixture of oyster, cremini, portobello and shiitake mushrooms.

Gfo Escargots à la Bourguignonne

Tender snails in a buttery garlic sauce with a hint of white wine, served with fresh baguette slices.

Cranberry Pecan Goat Cheese Truffles

Gf V Creamy goat cheese with a hint of cinnamon rolled in roasted pecans and dried cranberries and finished with a drizzle of Fern honey.

SOUP

Sweet Potato Soup

Ve A purée of sweet potatoes seasoned with a pinch of chili flakes, with ginger and garlic. Finished with roasted pumpkin seeds.

Gf Ve Vegetable Soup

Vegetables in a light but flavourful tomato, herb and garlic broth, finished with a chiffonade of crispy leeks.

SALAD

Gf Ve Fern's Garden Salad

Tender baby greens, shredded carrot, shaved red cabbage, cucumber, and tomato, finished with balsamic dressing.

Gfo Classic Caesar Salad

Chopped romaine lettuce drizzled with creamy garlic dressing and finished with shaved parmesan cheese, bacon and herbed croutons.

Ve Festive Salad

Candied cranberries and roasted butternut squash with red onions and raisins on tender baby spinach drizzled with a maple vinaigrette.

V Vegetarian

Ve Vegan

Gf Gluten-Free

S Spicy

Gfo Gluten-Free Options

N Contains Nuts/Peanuts



ENTREE

Chicken Cordon Bleu

Hand-battered Panko-crusted tender chicken breast filled with Swiss cheese and Black Forest ham, drizzled with a light dijon cream sauce and served with wild rice, green beans and roasted carrots.

Fire Grilled Pork Chop

A 10 oz apple-brined fire grilled bone-in pork chop dressed with a Thornbury Apple Cider glaze served with barley risotto, green beans and carrots.

V Roasted Vegetable Risotto

Creamy arborio rice with roasted grape tomatoes, zucchini, red onions and butternut squash finished with shaved parmesan cheese.

Gf Rainbow Trout

Pan seared rainbow trout accompanied with a citrus beurre blanc, served with wild rice, green beans and roasted carrots.

Gfo Prime Rib

Slow roasted prime rib served with Yorkshire pudding, Fern's signature au jus and herb roasted potatoes, green beans and roasted carrots.

Ve Roasted Root Vegetable Wellington

Light puff pastry pockets filled with herb roasted sweet potato, leeks, carrots, and parsnips resting on a pool of marinara sauce, served with green beans and roasted carrots.

DESSERT

Peppermint Bark Cheesecake

Traditional New York style white chocolate cheesecake, infused with candy cane, finished with dark chocolate shavings on a decadent brownie crust.

Sticky Toffee Pudding

A richly dense sponge cake bathed in our house-made brandy caramel sauce.

Gf Spiced Pear Pavlova

Crispy meringue topped with spiced pears lightly poached in maple syrup and ginger.

Gf Cheese & Fruit Board

Canadian artisan cheeses and fresh fruit.

Vegan dessert available upon request.