

Dinner w/ Wilfred

Instagram @eatwilfreds

Our kitchen is small but mighty. Due to our tight quarters, sharing is encouraged as food will come to the table as it is ready.

◆ VEGETARIAN
▲ VEGAN ● GLUTEN FREE

SNACKS

- ◆ **HOUSE BISCUITS** \$10.00
flakey homemade biscuits with choice of sherry mushroom ragu or stone fruit, goat cheese & wildflower honey
- **DEVILED DUCK EGGS** \$9.00
local duck egg, dijon, herbs, horseradish
- ◆ **HOUSE FRIES** \$6.00
home-cut fries with Wilfred's aioli
- ▲ **MARINATED OLIVES** \$4.00
orange zest & fennel seed
- ◆ ● **BROWN BUTTER ROASTED BEETS** \$13.00
ranch dressing, fresh herbs, brown butter, toasted pine nuts

FROM THE GARDEN

- ▲ ● **WARM POTATO SALAD** \$15.00
roasted baby potatoes, local green beans, mustard dressing, dill, pickled red onion, capers
- WILFRED'S CHICKEN CAESAR** \$24.00
grilled chicken breast warm croutons, kale, pancetta, caesar dressing, red onions, fried rosemary
+ sub avocado for chicken
+ poached egg \$2.00
- ◆ ● **KALE & CRISPY QUINOA SALAD** \$16.00
chickpeas, cucumber, tomato, dill, goddess dressing & sesame seeds
+ avocado \$3.00 + chicken \$8.00
- ◆ **STUFFED MUSHROOMS** \$15.00
burnt scallion cream cheese, herbs, pan fried wild mushrooms

HEARTY FARE

- **ONE MONTH DRY AGED STRIPLOIN** \$36.00
10oz Striploin served medium rare, chimichurri, heirloom tomato salad & charred scallions
+ pan fried wild mushrooms \$6.00
- ◆ **SOUTHERN CORNBREAD** \$14.00
sweet corn and sourdough bread pudding, warm fennel & parmesan salad
- ◆ **BARLEY RISOTTO** \$16.00
roasted squash & sweet onion, cremini mushrooms, kale & pumpkin seeds
- PASTA WILFREDO** \$24.00
bucatini, herb poached trout, tomato and bacon alfredo
- GRILLED HAM & CHEESE** \$18.00
sourdough, gruyere, parmesan, rosemary ham, pickle & fries
+ sub soup, caesar or kale salad \$3.00
- BOURBON BURGER** \$20.00
house-made beef patty, bourbon short rib, aioli, lettuce, tomato, onion, white cheddar & fries
+ Four Whistle Farms bacon \$4.00
+ sub caesar/kale salad \$3.00 + GF bun \$2.00
+ sub 'Beyond Meat' plant-based patty \$2.00
- BBQ CHICKEN PLATTER** \$24.00
three buttermilk marinated chicken thighs, Louisiana style spice rub, fusilli salad, fresh slaw, house pesto
+ For the table? add 2 extra bbq thighs for \$10.00
- **SMOKED PORK CHOP** \$32.00
centre cut 14oz Meuwly's loin chop, apple sauce, fresh thyme, slow roast cabbage
- SMOKED SALMON & PANCAKES** \$18.00
baby buckwheat pancakes, shaved cucumber & dill, capers & creme fraiche

FUN FACT

Our building is almost 100 years old, and was once the administration building for the original Molson Brewery.

An additional 18% gratuity will be added to all parties of 7 or more.

DESSERT

- ◆ **GELATO SUNDAE** \$9.00
- ◆ **MAKRUT LIME PIE** \$6.00
- ◆ **APPLE FRITTERS** \$8.00
+ a la mode \$2.00