

# Dinner w/ Wilfred

Dinner Served Wed-Sun 5pm to late  
Instagram @eatwilfreds

Wilfred's works hard to partner with great local businesses for our menu, such as Four Whistle Farms, Meuwly's, Sgambaro's, & Bonjour Bakery. Enjoy!

◆ VEGETARIAN ♠ VEGAN  
● GLUTEN FREE ● CONTAINS NUTS

## SNACKS

- ◆ **HOUSE TARTINE** \$10.00  
Brio sourdough with choice of pan fried wild mushrooms & burst cherry tomato 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** \$13.50  
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** \$15.25  
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** \$18.00  
green beans, radish, zucchini, mushrooms, sweet onion, kale & pumpkin seeds
- PASTA WILFREDO** \$24.00  
bucatini, herb poached trout, tomato and bacon alfredo
- GRILLED HAM & CHEESE** \$19.75  
sourdough, gruyere, mozzarella, parmesan, rosemary ham, pickle & fries  
+ sub soup, caesar or kale salad \$3.00
- BOURBON BURGER** \$22.00  
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
- BBQ CHICKEN PLATTER** \$24.00  
three buttermilk marinated chicken thighs, Louisiana style spice rub, fusilli salad, fresh slaw  
+ For the table? add 2 extra bbq thighs for \$10.00
- **SMOKED PORK CHOP** \$34.00  
centre cut 14oz Meuwly's loin chop, apple sauce, fresh thyme, slow roast cabbage
- SMOKED SALMON & PANCAKES** \$19.00  
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

- ◆ ● **BROWN BUTTER BROWNIE** \$9.00
- ◆ **MAKRUT LIME PIE** \$6.00
- ◆ **APPLE FRITTERS** \$8.00  
+ a la mode \$2.00