



Welcome to our Farm. This food is designed to be shared.

SMALL

Farm Sourdough \$5
willibald honey butter, salt

Charcuterie \$22
meat, pickles, condiments, farm sourdough

Summer Beets \$13
beets, whipped ricotta, pickled blueberries, bibb lettuce, pesto

Cauliflower \$13
fire roasted cauliflower, almond + sourdough crumble, garlic, parsley gel, old white cheddar, pickled cauliflower

LARGE

Beef \$30
denver cut, onion preparations, potato, mushroom, bone marrow bordelaise sauce

Pork \$26
chop. corn on the cob, "kaleard" greens, chillies, corn purée, cornbread

Ratatouille \$17
fire-roasted zucchini, eggplant, tomato, pickled shallot, fennel, pickled fingerling potato, garden garnish



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FARMHOUSE STYLE

for 2 or 4 people
includes 2 sides of seasonal vegetables, 1 potato dish,
and appropriate sauce

1/2 Chicken \$40/\$68

Ham \$38/\$62

Trout \$42/\$70

PIZZA (12 inch)

Margherita \$15
tomato, fresh mozzarella, basil

Meatza \$17
tomato, mozzarella, pepperoni, 'nduja

Live from the Garden \$16
tomato, mozzarella, grilled zucchini, confit
garlic, fresh chilli, arugula

DESSERT







Pear Tart Tatin \$13
braised pear, dulce de leche, pear & gin purée
sour almond, mom's pie crust, honey ice cream





Have you tried our Gin? Ask us for a sample.



COCKTAILS

-  Twice Removed (clean & balanced) \$9
gin, vermouth, dill, lemon
-  Victoria's Negroni (bitter & robust) \$11
gin, aperitivo, honey wine, port
-  Autumn Spritz (light & herbaceous) \$12
gin, aperitivo, chai, lemon, orange, bitters, absinthe
-  Early Cuttings (fruity & refreshing) \$10
gin, aperitivo, rum, lemon, grapes, rosemary
-  Ossington Fizz (tart & complex) \$13
gin, fruit spirit, jelly king (sour beer), sunflower, lemon, egg white, bitters
-  Don't Shoot the Messenger (smokey & citrusy) \$12
gin, mezcal, herbs, lime, pomegranate, peppercorn

DRAUGHT COCKTAILS

-  Willibald & Detonic (light & crushable) \$8
gin, tonic, soda water
-  Willibald Mule (fresh & spicy) \$8
gin, house made ginger beer, limeless

DRAUGHT BEER & CIDER

- Bellwoods - Jelly King \$8/16oz
5.6% dry-hopped sour beer
- Barncat - One Love \$8/16oz
5.5% pale ale
- Barncat - Everything in Yellow \$7/8oz
8.7% strong saison aged in gin casks
- Stiegl - Stiegl Bier \$8/16oz
4.9% classic pilsner
- Westave Heritage Dry \$8/16oz
6.5% Ontario cider

WINES by the GLASS

- Clear Mountain - Chenin Blanc \$13
2017
South Africa, crisp and refreshing, natural wine
- Rosewood - Gamay Rosé \$13
2017
Niagara, dry and full-bodied, natural wine
- Rosewood - Red Blend \$13
2016
Niagara, fruity and easy-drinking