

APPETIZERS

Pan Seared Calamari

coriander and dill, lemon beurre blanc *Ask for it spicy!* 14

Mussels ~ *our chef's daily creation* 14

Tempura Maki Rolls

julienne vegetables, cream cheese and hijiki sauce 14 * *half order* 8

Roasted Butternut Squash and Ginger Soup

basil oil and chives 11

Maple Bourbon Seared Scallops

roasted fennel and saffron chevre cream, curried seeds, pickled squash, orange, prosciutto 15

Smoked Fish and Avocado Toast

"Whole Grain Hearth" toast, smoked fish, poached egg, pomegranate, pickled cucumber 13

Stuffed Jalapenos

house made chorizo, bacon, pommery mustard and honey dip 16

Surf and Turf Charcuterie

beef chuck carpaccio, jerk shrimp, wild boar sausage, local cheeses, chutney 23

BGE Beef Brisket Bao Buns- say that 5 times fast!

horse radish crema, thinly sliced brisket, crispy shallots, cilantro, essence of Pho 12

Crispy Szechuan Smelts

scallion, chili, green sauce 13

Fried Brie

breaded brie, rotating seasonal chutney, local greens, crostini 16

Crispy Chick Pea and Beet Salad

Slegers greens, beets, chick peas, orange, crisp red onion, chevre cheese, balsamic vinaigrette 13

Caesar Salad

bacon, grano padano, herbed croutons, creamy lemon garlic dressing 13

ENTREES

Roasted Garlic and Mushroom Pizza (Gluten Free crust available \$3)

alfredo sauce, wild mushrooms, roasted garlic, chevre cheese, spinach, mixed herbs 15

Cranberry and Walnut Flatbread

EVO, cranberry chutney, roasted walnuts, crème fraiche brie, baby arugula, balsamic reduction 17

Peruvian Chicken Foccacia

Slegers greens, tomato, red onion, avocado, bocconcini, green sauce 17

Ontario LambBurghini

Slegers greens, grilled apple, crème fraiche brie, smoked bacon, roasted garlic aioli 17

Seared Salmon

warm farrow salad, roasted vegetables, curried pumpkin, sweet corn puree 19

BGE Pastrami on Rye

house made pastrami, spicy mustard, polish pickle 16

Steak Frites 10oz

duck confit pommes frites, gaufrette potatoes, chimichurri compound butter 23

Buddha Bowl

chicken, roasted red pepper hummus, kale, grilled artichokes, onion, grape tomato, dressing 18

Coconut Beef Curry

beef tenderloin tips, spicy red curry stew, saffron scented rice, jalapeno and cilantro 19

Seafood Linguine

sautéed shrimp, scallops, mussels, spinach, tomatoes, white wine dill cream sauce 20

Edamame and White Bean Falafel Wrap

tzatziki sauce, slivered red onion, oven roasted tomatoes, baby greens, chevre and feta cheese 17