



ANTLER
KITCHEN • BAR

STARTERS

Charcuterie - selection of cured meats,
pâté and pickles MP

Artisanal Cheese – *cranberry focaccia, wild compote*
\$6/oz

Charcoal Grilled Yakitori – *choice of
Chicken Thigh, Wild Mushroom, or Duck Heart,
sweet soy glaze* \$7 order all three \$18

Wild Mushroom Tarte Tatin – *caramelized
onions, foraged mushrooms, sorrel walnut pesto,
puff pastry* \$10

Wild Boar or Sweet Potato Gyoza –
steamed and pan fried \$11

Jamaican Venison Patty –
spicy dipping sauce \$10

Venison Tartare –
*spiced minced venison, raw quail egg,
crostini* \$18

Foie Gras – *pan seared,
preserved cherries, spiced wine reduction,
foie gras buttermilk biscuit* \$22

Farmers Market Salad –
*roasted local Ontario vegetables, pumpkin seeds,
quinoa, spiced walnuts, baby kale,
sumac vinaigrette* \$12

Seasonal Soup
MP

HANDMADE PASTAS

Ricotta Cavatelli with Wild Boar Ragu –
tomato braised wild boar, parmesan, basil \$28

Pappardelle – *braised rabbit, buttered leeks,
verjus apricot preserve, parmesan cheese, sautéed greens* \$24

ENTRÉES

Spice Ash Crusted Rack of Deer – *braised neck,
parsnip purée, swiss chard* \$39

Daily Fish Special – *sustainably harvested wild
caught fish paired with local seasonal accompaniments* MP

Bison Rib Eye – *creamy polenta,
foraged mushrooms, sautéed greens, red wine jus* \$45
(add foie gras + \$18)

Wild Rice Bowl (v/gf) – *lentils, greens, toasted almonds,
market vegetables, butternut squash purée, salsa verde* \$17

Cornish Hen – *heirloom carrots,
bitter greens, roasted potatoes, sage, roasted onion jus* \$24

Roasted Duck Breast – *confit duck and vegetable lentils,
wild blueberry jus* \$35

Game Burger – *wild boar, bison, deer,
hot mustard, garlic aioli, house smoked cheddar* \$18
(add foie gras + \$18)