



DINNER

Snacks & Apps

BRAISED BRISKET SLIDERS	14
3 brioche sliders, 5-hour braised beef brisket, Sriracha mayo, slaw	
PERCH TACOS A LA PLANCHA GF	12
Blackened Lake Erie perch, soft corn tortilla, lettuce, guacamole, pico de Gallo, radish, cilantro, lime crema	
MUSHROOM & TOFU POTSTICKERS V/VG	10
Garlic scallion dressing, chili hoisin	
SALT & PEPPER CALAMARI GF	12
Clovermead lemon honey chili sauce	
MISO CURRY MUSSELS	10
Half pound PEI mussels, coconut miso curry, lemongrass	
CHARCUTERIE & CHEESE	22
Selection of Italian cured meats and local cheeses	

Soups & Salads

MUSHROOM SOUP GF/V	7
5 varieties: button, cremini, oyster, shiitake, and portobello mushrooms, fresh oregano	
HEIRLOOM TOMATO SALAD GF/V *With VG option	15
Assortment of seasonally available heirloom tomatoes, fior di latte, shallots, basil, balsamic reduction, extra virgin olive oil	
SLEGERS MIXED GREENS GF/V	12
Savoury granola, rainbow carrots, radish, cherry tomatoes, Clovermead buckwheat honey vinaigrette	
CAESAR SALAD	14
Romaine hearts, baby kale, croutons, candied bacon, Grana Padano, Caesar vinaigrette	

Bannock Flatbread Pizza

Add Russet Burbank fries, mixed greens, or soup \$4

MARGHERITA V	10
Housemade tomato sauce, buffalo mozzarella, marinated Roma tomatoes, basil	
FUNGHI BIANCO V	12
Truffled mornay sauce, shredded mozzarella, cremini, shiitake, and oyster mushrooms, goat cheese, caramelized onions, fresh oregano	
PESTO CHICKEN	12
Housemade tomato sauce, shredded mozzarella, roasted chicken, sundried tomato, basil pesto, Anaheim chilies	

Sandwiches & Toast

Served with fresh cut Russet Burbank fries, mixed greens, or soup

CLASSIC CHEESEBURGER	16
100% Canadian ground brisket and chuck blend, old cheddar, artisan bun, lettuce, hot house tomatoes, onion, gherkins, garlic aioli	
	Add bacon 3
CHICKEN KATSU SANDWICH	16
Panko-breaded chicken breast, artisan bun, sriracha mayo, shredded lettuce, katsu sauce	
AVOCADO & TOMATO TOAST V/VG	15
Multigrain sourdough rye, heirloom tomatoes, extra virgin olive oil, basil, pea shoots	

GF - Gluten Free V - Vegetarian VG - Vegan

Please inform your server of any allergies. While we are unable to guarantee an allergen-free kitchen, we will do our best to accommodate.



Mains

GRILLED BEEF STRIP LOIN		
AAA strip loin beef, buttery mashed potato, pan roasted seasonal vegetables, chimichurri sauce	7 oz 10 oz	27 36
PAN SEARED PICKEREL OR PERCH		30
Whipped Yukon Gold potatoes, local asparagus, shallots, maitake, lemon & thyme sauce		
CORIANDER SPICED LEG OF LAMB GF		31
Roasted 7oz boneless leg of lamb, Dijon potatoes, seasonal vegetables, minted gremolata		
ROAST HALF CHICKEN GF		27
Pan roasted boneless half chicken, twice cooked fingerling potatoes, seasonal vegetables, Madeira juss		
GRILLED ZA'ATAR SALMON		24
Quinoa salad, chickpeas, cherry tomatoes, kale, hazelnut, mint yogurt sauce		
BROWN RICE BIBIMBAP V *With VG and GF options		19
Fried egg, tofu, shiitake, pickled Napa cabbage, radish, spinach, edamame, carrot, bean sprouts, fried shallots, nori sesame seeds		
CHICKEN POT PIE		17
A Kettle Creek Inn classic: chicken breast, onion, mushroom, leek, white wine, herb cream sauce, flaky pastry <i>Served with Russet Burbank Fries or mixed greens</i>		
PICKEREL OR PERCH & CHIPS		19
Choice of Lake Erie pickerel or perch, beer battered or southern cornmeal, Russet Burbank fries		
CHICKEN FETTUCCINE *With V option		18
Roasted chicken, fricassee, sundried tomatoes, kale, Grana Padano		
DAILY FEATURE		MP
Ask your server for our daily special		

Sides

RUSSET BURBANK POTATOES	6	SWEET POTATO FRIES	8
Roasted garlic mayo		Sriracha mayo	
SEASONAL VEGETABLES	7	BREAD BASKET	8
Pan roasted season's best local vegetables		Artisan selection	

Desserts

PHYLLO-WRAPPED CHEESECAKE		10
Berry compote		
WHITE CHOCOLATE PANNA COTTA		10
Popcorn, blueberries, cilantro		
SALTED CARAMEL S'MORES		10
Dark chocolate cake, graham crackers, torched marshmallows		
SUMMER BERRY BOWL *With VG option		9
Clovermead buckwheat honey, strawberries, blueberries, raspberries, blackberries, gooseberries		
CHEF'S SAMPLER		15
3 mini samplings of our deserts: phyllo-wrapped cheesecake, white chocolate panna cotta, and salted caramel s'mores		

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