

**XIX**

N I N E T E E N

RESTAURANT + PATIO



**March 1 to 17. \$35**

**Dinner Menu** Starts at 4 pm.

Pairings

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**Hinterland Winery**  
"White Cap"  
Sparkling Cuvée Wine \$7  
OR  
**Rosehall Run**  
"Pixie" Sparkling Rosé. \$7

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**MacKinnon Brothers**  
"Crosscut" Ale \$7  
**MacKinnon Brothers**  
"8 Man" Pale Ale \$7

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**Norman Hardie**  
Reisling "Select" \$8

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**Casa Dea**  
Melon de Bourgogne \$8  
OR  
**Apple Falls**  
Beekeeper Cider \$7

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**Appetizers**

**The County Caesar Salad**

*Baby kale | 'Angelo Bean' kielbasa | maple Dijon dressing | in-house croutons*  
OR

**Soup of the Day**

*Served with a warm 'Vader's' maple buttered baguette*

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**Mains**

**McKinnon Crosscut Ale Braised Oxtail Poutine**

*McKinnon Brother's Canadian Ale | hand-cut fries | parsley | chilli*  
OR

**Halibut Cheek Curry**

*Served with "Fosterholm Farm's" smashed new potatoes and sautéed spinach*

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**Dessert**

**Smoked Apple and Blackberry Panna Cotta**

*'Campbell's Orchard' apples | fresh blackberries | 'County Lavender' Syrup*

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**Local Ingredients Used In Menu:**

*Angelo Bean's - Kielbasa Sausage*

*Vader's - Maple Syrup*

*McKinnon Brother's Brewery - Ale*

*Campbell's Orchard - Apples*

*Prince Edward County Lavender - Syrup*

*Fosterholm Farm's - Potatoes*