

# 1885

## *At Viamede*

<b>Flat Bread</b>	<b>11</b>	<b>Soup</b>	<b>7</b>
Herb oil, Cross Wind Farms feta, Cider veggies		Chef's Daily Creation using the Bounty of the Kawarthas	
<b>Irish Nachos</b>	<b>12</b>	<b>Romaine Salad</b>	<b>9</b>
Potato skins, beans, Squash salsa, goat yogurt		Smoked Chili "Caesar", Maple Bacon, Ciabatta	
<b>Wings</b>	<b>14</b>	<b>Cellar Salad</b>	<b>8</b>
Heirloom carrots, county cider blue cheese dip		Heritage Lettuce, Heirloom Carrot, Radish, Cider Vinaigrette	
<b>Cheese Board</b>	<b>12</b>	<b>Power Club</b>	<b>9</b>
Local and Canadian cheeses, pickles, preserves		Red Quinoa, Navy Beans, Corn, Rocket, Savoury Granola	
		Served with choice of side	
<b>Kawarthas' Finest</b>		<b>The Boathouse Burger</b>	<b>17</b>
the best of the Kawarthas (ask your server)		Traynor Farms Ribeye, Brioche, House Fries	
		add Local Cheese, Blue Cheese, Bacon	1ea
<b>Traynor Farms Beef Shoulder</b>	<b>25</b>	<b>595 Pork "Cubano"</b>	<b>13</b>
Butter Poached, triple chips, Cabernet Gravy		Farm Pork, Ham, Pickles, Swiss, Whole Hog Mustard	
<b>Lounge Chicken</b>	<b>18</b>	<b>Farm Turkey Walnut Sandwich</b>	<b>13</b>
Braised chicken, mushrooms, cabbage, potatoes		Roast Turkey, Pear, Walnut Aioli, Local Goat Cheese	
<b>Viamede Fish 'n Chips</b>	<b>17</b>	<b>Organic Vegan Burger</b>	<b>15</b>
Lake perch, sumac mayo, wild slaw, house fries		Quinoa, Pickled Kale, Brioche, House Fries	
<b>Squash Cashew Rigatoni</b>	<b>16</b>		
Scorn, Swiss Chard, Pepperoncini, Riesling			
<b>Maple Chocolate Tart</b>	<b>10</b>	<b>Lounge Winter Mess</b>	<b>9</b>
Espresso Earth, Wild Blueberry		Roast Apple, Cranberry, Chantilly	
<b>Fireplace Sundae</b>			
Chocolate, Vanilla & Strawberry Ice Cream	<b>8</b>		