

1885

Starters

Garden Salad

Seasonal greens, tomato, shredded carrot and beet, red onion with wild blueberry vinaigrette.

\$9

Caesar Salad

Romaine lettuce, parmesan cheese, crumbled bacon and house-made crouton with roasted garlic dressing.

\$10

Perch Salad

Three breaded and fried perch filets on mixed greens, with rainbow beets, thin potato chips, and sweet onion vinaigrette.

\$16

Kitchen Staff's Poutine

Crispy fries, Viamede's own bratwurst, caramelized onions, smothered in beef gravy and curds, with spicy mayo.

\$11

Fries (Regular or Sweet Potato)

\$4

French Onion Soup

\$6

Seasonal Soup

\$6

Anytime Entrees

Flatbread Pizza

Tomato sauce and mozzarella with roasted veggies and Viamede-raised maple bratwurst

\$16

Ontario Tomato Pasta

Penne with roasted peppers, mushrooms, onions and chorizo in tomato sauce.

\$20

Creamy Pasta

Penne with mushrooms and grilled chicken in cream sauce.

\$20

Goulash

A hearty dish of slowly stewed beef and onions with a hint of sweetness and robust red wine.

\$20

Fish and Chips

Three breaded and fried perch filets served with house tartar and coleslaw on a bed of golden fries.

\$18

Ontario Beef Burger

Classic patty with greens, tomato, onion, cheddar, bacon and pickle on a toasted brioche bun.

Served with fries.

\$15

Veggie Burger

Corn and quinoa patty with beet and horseradish relish, spicy mayo, cheddar cheese, tomato, pickle, onion, greens on a toasted brioche bun. Served with fries.

\$12

Vegetarian? Most of our dishes are designed to be vegetarian friendly, just ask us to skip the meat!

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Sandwiches

Available for lunch between 11 am – 1 pm
Served with fries or seasonal salad

1885 Smoked Brisket

House-smoked Ontario beef brisket, house-made mustard, Swiss cheese, tomato, pickles and greens on a toasted ciabatta.

\$14

Chicken Ciabatta

Grilled chicken breast with apple-cranberry chutney, swiss cheese, tomato and mixed greens on a toasted ciabatta.

\$12

Viamede Raised Pulled Pork

Slowly smoked pork rubbed in our own spices and pulled to perfection, on a ciabatta bun and topped with apple slaw.

\$12

Dinner Entrees

Available for dinner between 5 - 9 pm
Served with seasonal market vegetables and potatoes

Beef Short Rib

Braised and grilled bone-on short rib topped in red wine pan jus.

\$22

Seared Pork Chop

10oz tomahawk chop carefully pan seared, glazed in house made spicy apple butter and topped with slaw.

\$22

Citrus Crusted Trout

Rainbow Trout delicately crusted in herbs and citrus then baked to perfection.

\$24

Hunter Chicken

Seared Chicken Supreme braised in mushrooms, tomatoes, tarragon, and cream. Finished with red wine..

\$24

Desserts

Mennonite-Style Apple Fritters

3 battered and fried apple rings tossed in cinnamon and sugar. Served with a scoop of ice cream.

\$9

Blueberry Crisp

Stewed and topped with buttery oats, baked until crisp and topped with vanilla ice cream.

\$9

BFC

Big cookie with vanilla ice cream, topped with hot fudge drizzle.

\$9

Please let your server know if you have any allergies or dietary restrictions.