

# 1885

Please let your server know if you have any dietary restrictions or allergies.  
Most dishes can be accommodated for gluten-free, vegetarian, and vegan diets.

## STARTERS

### Fall Crunch Salad \$10

Mixed greens, crunchy brussels sprouts, cabbage and carrots drizzled in sweet onion vinaigrette. Topped with crumbled goat cheese, dried cranberries and spicy pecans.

### Kale Caesar Salad \$11

Crunchy kale, parmesan cheese, crumbled bacon with house-made croutons and a roasted garlic dressing.

### Cauliflower Bites \$11

Crispy fried cauliflower tossed in your favourite wing sauce (Mild, Medium, Hot, BBQ, Honey Garlic, Thai Chili, or Gar Par).

### Chicken Bites \$12

Tender fried chicken breasts tossed in your favourite wing sauce (Mild, Medium, Hot, BBQ, Honey Garlic, Thai Chili, or Gar Par)

### Chicken Flatbread \$13

Flatbread topped with grilled chicken breast, kale, caramelized onion, garlic cream sauce, and melted cheddar.

### Farm Raised Flatbread \$13

Flatbread topped with in-house tomato sauce, Viamede's maple pork sausage, bacon, roasted garlic and caramelized onions.

### Seasonal Soup \$6



FARM RAISED FLATBREAD

## SANDWICHES

All handhelds are served with your choice of side:  
fries, root vegetable fries,  
kale caesar salad, house salad

### Cubano Sandwich \$15

In-house smoked pulled pork, bacon, swiss cheese, black mustard, and pickle on a herbed bagette.

### Steak Sandwich \$16

Grilled NY striploin, caramelized onions, and red wine demi glace on a herbed bagette.

### Grilled Chicken Wrap \$16

Grilled chicken breast, apple cranberry chutney, kale, tomatoes and goat cheese wrapped in a spinach tortilla.

### Grilled Vegetable Wrap \$15

Tomatoes, caramelized onions, roasted garlic, sauted cabbage, brussels sprouts, carrots and goat cheese with sweet onion vinaigrette wrapped in a spinach tortilla.

### Goat Cheese Burger \$16

Ontario beef patty topped with goat cheese, bacon, seasonal greens, tomatoes, caramelized onions, pickles and apple chutney on toasted brioche bun.

### Banquet Burger \$15

Ontario beef patty topped with your choice of toppings on toasted brioche bun.

#### Burger Toppings:

Greens, tomato, pickles, cheddar cheese, swiss cheese, caramelized onions, bacon, black mustard, condiments.

#### Vegetarian option:

House made black bean burger

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## MAINS

### Chicken Supreme

Ontario raised chicken seared and cooked in a sun dried tomato cream sauce. Served with seasonal vegetables and roasted potatoes.

\$22

### NY Striploin

NY striploin grilled to your liking with Chef's steak sauce blend. Served with a demi glaze, seasonal vegetables and roasted potatoes.

\$25

### Pork Chop

Viamede's pork chops glazed with house made Ontario peach chutney. Served with seasonal vegetables and roasted potatoes.

\$23

### Honey Fried Walleye

Pan fried fillets of Walleye lightly crusted in honey herb panko. Served with root vegetable fries and seasonal vegetables.

\$15

### Slowly Stewed Tomato Pasta

Penne noodles, caramelized onions, roasted garlic, Viamede's pork sausage tossed in house made tomato sauce.

\$21

### Butternut Squash Ravioli

Ravioli tossed in house made creamy tomato sauce. Topped with goat cheese and spicy peacans.

\$22

### Chicken Penne

Grilled chicken, kale, caramelized onions, roasted garlic, sun dried tomatoes. Tossed in a cream sauce.

\$22

### Pulled Pork Mac and Cheese

Macaroni and cheese made with real cheddar cheese and topped with our house smoked pulled pork. Drizzled with BBQ sauce.

\$21



BANQUET BURGER

## DESSERTS

### Reese Peanut Butter Cup Cheesecake

As amazing as it sounds and drizzled with caramel sauce to top it off.

\$10

### Chocolate Torte

Chocolate brownie bottom with chocolate ganache and dark chocolate mousse. Topped with chocolate cake cubes and chocolate sauce.

\$10

### BFC

Our Big Cookie with vanilla ice cream and topped with hot fudge drizzle.

\$10