

# WILDCRAFT



## SOUPS & SALADS

**DAILY SOUP** 5.95

**BUTTERNUT SQUASH SOUP** Heidelberg smoked bacon / julienne apple / maple cream / 6.25

**WILDCRAFT SALAD** wild mushrooms / walnut crouton / local greens / parmesan reggiano / dijon vinaigrette / 8.25

**RED ROMAINE** crispy prosciutto / fried capers / reggiano cheese / red wine garlic caesar dressing / 7.95

**ARUGULA** bresaola / shaved red onion / lemon zest / toasted bread crumbs / balsamic vinegar / extra virgin olive oil / parmesan reggiano / 7.95

**BEET TARTARE & MUSTARD GREENS** sheep's milk ricotta / orange-tarragon crème fraîche / crouton / pea tendrils / 7.95

## APPETIZERS

**POPCORN ESCARGOT** cajun battered escargot / southwestern aioli / balsamic reduction / 8.95

**SHRIMP TEMPURA** jumbo tiger shrimp / light tempura / wasabi pea purée / sweet Indonesian soya sauce / 12.95

**SHORT RIB ANTIJITOS** braised shredded short rib / hot pepper cream cheese / tortilla wrap / poblano pepper and tomatillo salsa / cilantro lime sour cream / 10.95

**WARM WOOLWICH GOAT CHEESE** porcini dusted goat cheese / roasted wild mushrooms / truffle oil / stewed tomatoes / toasted sour dough / 10.95

**SCALLOP SALTIMBOCCA** prosciutto wrapped sea scallops / lemon white wine cream / fried sage leaves / 15.95

**BRAISED CONESTOGA PORK RIBS** side ribs / dry rubbed and grilled / sweet whisky glaze / 11.95

**SEARED AHI TUNA** black & white sesame seed crust / avocado / lime and orange segments / organic watercress / wasabi lime vinaigrette / sweet soya drizzle / 11.95

**BRAISED PORK BELLY** grilled apple / red onion chili sauce / 10.95

**CHICKEN TACOS** honey roasted chili chicken salad / mango / scallions / red peppers / frisée / hoisin cream cheese / chili threads / 10.95

**GRILLED LAMB CHOPS** lemon oregano marinade / cucumber / mint & thyme scented sheeps' yogurt / 13.95



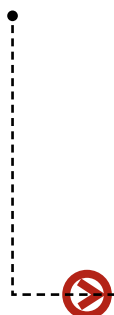
## BRUNCH AVAILABLE EVERY

### SATURDAY & SUNDAY FROM 11:30AM-3:00PM!

COME IN ON THE WEEKENDS TO ENJOY WILDCRAFT'S BRUNCH MENU WITH FEATURES LIKE THE CREME BRULÉE FRENCH TOAST! A GOOD WAY TO START THE DAY.

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## FLATBREADS



**MEDITERRANEAN CHICKEN** roasted chicken / artichokes / kalamata olives / roasted cherry tomatoes / basil pesto / three cheeses / 13.95

**CAPRESE** thyme oil / fresh basil / tomatoes / buffalo mozzarella / balsamic reduction / 12.95

**STEAK & FRENCH ONION** marinated grilled sirloin / caramelized spanish onion / portobello mushrooms / roasted garlic purée / three cheeses / 14.95

**EASTERN CHICKEN** coconut peanut sauce / roasted chicken / julienne snow peas / bean sprouts / diced tomatoes / fresh cilantro / sweet chili drizzle / 13.95

**LOUISIANA SAUSAGE** Stemmler's sausage / scallions / louisiana spice / fire roasted tomato / fresh basil / three cheeses / 13.95

## LAND

**BACON WRAPPED BEEF TENDERLOIN** lemon truffle marinated portobello, oyster and honey mushrooms / veal jus / roasted shallot mashed / charred vegetables / 7oz - 31.95 -----> 10oz - 34.95

**PAN ROASTED CHICKEN SUPREME** sautéed fingerling potatoes / spinach / prosciutto / shiitake mushrooms / scallion white wine cream sauce / 21.95

**DRY AGED RIBEYE** olive oil dressed charred tomato and roasted red onion / grilled asparagus / roasted shallot mashed / veal jus / 34.95

**PROSCIUTTO WRAPPED PORK TENDERLOIN** honey mustard / roasted collard greens / roasted shallot mashed / apple cider cognac jus / chili apple fennel slaw / 23.95

**STEAK FRITES** grilled New York striploin / peppercorn sauce / stilton butter / chipotle aioli / fresh cut Yukon fries / 10oz - 28.95 -----> 14oz - 33.95

**ROASTED RACK OF LAMB** Moroccan spice rub / olive oil dressed mustard greens / charred vegetables / maple orange sweet potato purée / red wine jus / mint & thyme scented sheeps' yogurt / 34.95

**WALNUT CRUSTED CHICKEN** oven roasted breast of chicken / maple bourbon jus / charred vegetables / sweet potato wedges / 19.95

**W BURGER** a half pound of ground prime rib / roasted garlic aioli / Heidelberg smoked bacon / aged cheddar cheese / sesame seed bun / fresh cut fries / 13.95

**SOUTHERN PRIME BURGER** a half pound of ground prime rib / southwestern aioli / onion straws / tomato relish / jalapeño havarti / sesame seed bun / fresh cut fries / 13.95

## LET WILDCRAFT HOST YOUR FUNCTION.

CONTACT STEPHANIE LAWRENCE @ 519-885-0117 OR VISIT US ONLINE @ [WWW.CHARCOALGROUP.CA](http://WWW.CHARCOALGROUP.CA) FOR MORE INFO.

2 PRIVATE ROOMS—THE STUDIO (WITH PATIO) AND THE DEN  
1 SEMI-PRIVATE ROOM—THE LOUNGE.

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## WATER



**PAN SEARED ATLANTIC SALMON** lemon honey glaze / roasted fingerling potatoes / wilted arugula / grapefruit / avocado / cucumbers / red peppers / green pea crème fraîche / fennel seeds & pollen / 22.95

**SEAFOOD BOUILLABAISSSE** white fish / salmon / shrimp / scallops / mussels / clams / celery / potato / fennel / cherry tomatoes / orange saffron broth / 19.95

**SESAME SEARED TUNA** black and white sesame seed crust / wilted mizuna & arugula / red peppers / scallions / bean sprouts / miso ice wine vinaigrette / sweet Indonesian soya sauce / 24.95

## FIELD



**VEGETABLE STIR FRY** julienne vegetables / water chestnuts / snow peas / bean sprouts / plantain chips / coconut basmati rice / fiery and tangy soya sauce / kimchi / 15.95

-----> Chicken—17.95 / Shrimp—17.95

**PENNE CAPRESE** artichoke hearts / roasted red peppers / sundried tomatoes / buffalo mozzarella / tomato sauce / fresh basil & parsley / 14.95 -----> Chicken—17.95 / Shrimp—17.95

**MUSHROOM FUSILLI** wild mushrooms / roasted garlic / pesto cream / tomato concassé / 14.95 -----> Chicken—17.95

**EGGPLANT SCHNITZEL** parmesan crusted eggplant / roma tomato / asparagus / grilled portobellos / buffalo mozzarella / spinach alfredo sauce / 16.95

## SIDE DISHES

**SAUTEED MUSHROOMS** portobello / shiitake / field and oyster mushrooms / garlic / shallots / 4.95

**MARKET VEGETABLES** sautéed / shallots / fresh herbs and butter / 4.95

**SHRIMP SKEWER** grilled / lemon oil / lime pepper / 6.45

**YUKON FRITES** house cut / coarse salt / coarse black pepper / fresh thyme / chipotle aioli / 4.95

**SWEET POTATO WEDGES** oven roasted / lightly fried / roasted garlic aioli / 4.95



**EXECUTIVE CHEF MICHAEL HODGSON**  
**CHEF DE CUISINE DAVID HUTCHISON**

ALL PRICES ARE SUBJECT TO APPLICABLE TAXES.

AS A COURTESY TO OUR OTHER GUESTS, PLEASE SET YOUR BLACKBERRY TO VIBRATE.

NEED TO RECHARGE IT? ASK ABOUT OUR BATTERY CHARGING STATION.

NEED A PRINTER RIGHT HERE, RIGHT NOW? ASK US ABOUT OUR HIGH-TECH HOSPITALITY.

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