

Salads and Starters

Caesar Salad

Crisp romaine lettuce with a house garlic and lemon dressing, croutons and prosciutto crisps
\$11

Avocado Lime Kale Salad

Kale, tomatoes, black beans, onions, roasted corn, fried chipotle tortillas, avocado lime dressing
\$13

Shrimp Cocktail

Large black tiger shrimp served with traditional cocktail sauce
\$16

Watermelon Cucumber Salad

Watermelon, cucumber, onions, fresh mint and parsley, feta cheese, pea shoots, balsamic reduction
\$13

Vegetable Quesadilla

A flour tortilla baked with peppers, onions, mushrooms and mozzarella cheese, served
with a side of sour cream and house salsa
\$14

Farmer's Board

Somewood Farm's charcuterie, pickled vegetables, Ontario cheese, grilled house bread,
grainy mustard
\$16

Market Greens

A mixture of available local market greens, tomatoes, cucumbers, onions, pea shoots, house raspberry
vinaigrette
\$10

Chef's Soup of the Day \$8

Bruschetta \$8, Garlic Bread/Homeloaf \$5,

Add a little extra!

Pulled Somewood Farm's Chicken, Rainbow Trout \$7, Shrimp \$9 or Tofu \$5

Sandwiches and Specialties

Sandwiches and Specialties are served with your choice of Bistro cut fries, house salad or soup of the day.

Oven Roasted Beef Croissant

Thinly sliced Dalew Farms grass-fed beef with aged cheddar cheese, onions, roasted red peppers and horseradish mayonnaise on a freshly baked croissant

\$15

Camembert Panini

Camembert cheese, spinach, toasted almonds and roasted red peppers with a maple thyme raspberry jam on homemade bread

\$14

Bistro Club Panini

Smoked ham, Somewood Farms pulled chicken, tomatoes, cheddar cheese, spinach and roasted garlic mayonnaise on homemade bread

\$15

Vegetarian Panini

Grilled portobello mushrooms, pickled red onions, roasted red pepper hummus, spinach and mozzarella cheese on homemade bread

\$13

Open-faced Smoked Atlantic Salmon Sandwich

Thinly sliced smoked salmon, onions and cucumbers on toasted homemade bread with dill cream cheese and capers

\$14

Philly Cheese Steak Sandwich

Thinly sliced Dalew Farms grass-fed beef sautéed with onions and peppers, house au jus, chipotle mayonnaise and Swiss cheese served on an oven baked ciabatta bun

\$16

Bistro Western Omelette

An egg white omelette with smoked ham, peppers, onions, spinach and old Cheddar cheese

\$13

Ontario Whitefish

Fresh Ontario Whitefish oven baked or potato crusted and deep fried. Served with lemon dill and garlic aioli. (Subject to availability)

\$15

Wraps, Pastas & Alternatives

Our wraps, pasta and alternative dishes are \$17

Manitoulin Rainbow Trout Wrap

Oven baked rainbow trout from Manitoulin Island with pineapple lime salsa, mayonnaise and spinach.
Served with your choice of our daily soup, fresh cut fries or house salad

Smoked Cherry BBQ Chicken Wrap

Pulled chicken from Somewood Farms, peppers, onions, spinach, smoked cherry barbeque sauce and roasted garlic mayonnaise. Served with your choice of our daily soup, fresh cut fries or house salad

Southwestern Vegetable Wrap

Tomatoes, peppers, onions, black beans, roasted corn, spinach and chipotle mayonnaise. Served with your choice of our daily soup, fresh cut fries or house salad

Duck Confit Poutine

Fresh cut fries, Somewood Farms duck confit, duck jus, caramelized onions and Thornloe cheese curds

Creamy Alfredo Pasta

Linguini tossed in a roasted garlic parmesan cream sauce and served with garlic bread

Thai Vegetables with Rice Noodles

A stir-fry of vegetables and peanuts with a sweet chili Thai coconut sauce on rice noodles

Fresh Zucchini "Pasta"

Zucchini noodles, wild mushrooms, peppers, onions, arugula, black olives and feta cheese

Add a little extra!

Pulled Somewood Farm's Chicken, Rainbow Trout \$7, Shrimp \$9 or Tofu \$5

On the Grill

Our grill items are available with your choice of Bistro cut fries, house salad or soup of the day.

White Owl Burger

Somewood Farm's free ranged turkey burger with spinach, cranberry salsa and mayonnaise on a homemade bun

\$15

Beef Burger

Dalew Farms grass-fed beef burger with the works (spinach, tomatoes, onions, ketchup, house made relish, and mustard) on a homemade bun

\$15

Vegetarian Curried Chickpea Burger

Spiced chickpea burger with onions, cucumbers, tomatoes, spinach and maple garlic tahini on a homemade bun

\$14

Lamb Sausage

Grilled local lamb sausage, sautéed peppers, onions and spinach with grainy mustard and mozzarella cheese on ciabatta bun

\$15

Flax Seed Chicken Fingers

Tender chicken strips coated with breadcrumbs, flax seed and spices, served with Board's wildflower honey

\$15

(Taxes and gratuities are not included on our menu)

Please alert us of any allergies you may have

At The White Owl Bistro, we believe that a dish must first start with quality ingredients. We are deeply committed to bringing back the knowledge of where our food comes from and in supporting our local farmers, producers and community. We are also a certified Feast On designation showcasing Ontario's taste of place.

