

# Salads and Starters

## Caesar Salad

Crisp romaine lettuce with a house garlic and lemon dressing, croutons and double smoked bacon  
\$11

## Butternut Squash & Kale Salad

Roasted butternut squash, onions, toasted pumpkin and sunflower seeds, kale, maple soy dressing  
\$13

## Blackened Shrimp

Large black tiger shrimp blackened served chilled with roasted garlic aioli  
\$16

## Mushroom Bruschetta

Sautéed mixed mushrooms with garlic, onions, parsley, thyme and oregano, grilled house bread, Adoro olive oil and balsamic vinegar  
\$14 Add goat cheese \$3

## Vegetable Quesadilla

A flour tortilla baked with peppers, onions, mushrooms and mozzarella cheese, served with a side of sour cream and house salsa  
\$15

## Farmer's Board

In-house charcuterie, pickled vegetables and egg, Ontario cheese, grilled homemade bread, grainy mustard  
\$18

## Winter Greens

A mixture of available local greens, dried cranberries, onions, toasted walnuts and rosemary vinaigrette  
\$12

Chef's Soup of the Day \$8

Bruschetta \$9, Garlic Bread/House bread \$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 local blueberry balsamic chutney 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

## Wild Meatball Panini

Graywalk Buffalo Ranch bison and Trillium Meadows wild boar meatballs, mozzarella cheese, roasted garlic mayonnaise, spinach and pomodoro sauce on homemade bread

\$17

## 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

\$15

## 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, roasted red peppers, onions, spinach, cucumbers and capers with lemon dill garlic aioli. Served with your choice of our daily soup, fresh cut fries or house salad

## BBQ Chicken Wrap

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

## Bistro Poutine

Fresh cut fries, shaved Dalew Beef, red wine au jus, caramelized onions, mozzarella and cheddar cheese topped with garlic mayonnaise

## Vegetarian Quinoa Chili

Ontario quinoa, mixed beans, vegetables, jalapeno corn bread croutons

## 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 coconut sauce on rice noodles  
Sub zucchini noodles \$3

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  
\$16

(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.

