

Salads and Starters

Caesar Salad

Romaine lettuce, house garlic and lemon dressing, croutons and double smoked bacon
\$12

Roasted Beet & Orange Salad

Local greens, roasted beets, sliced oranges, onions, pea shoots, maple balsamic dressing
\$13 Add goat cheese \$3

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
\$15 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
\$16

Farmer's Board

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

Winter Seeds & Greens

Local greens, dried fruit, pepitas, sunflower seeds, toasted walnuts, pea shoots, house raspberry vinaigrette
\$13

Chef's Soup of the Day \$8

Bruschetta \$12, Garlic Bread/House bread \$6,

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, aged cheddar cheese, onions, roasted red peppers, horseradish mayonnaise, freshly baked croissant
\$16

Camembert Panini

Camembert cheese, spinach, toasted almonds, roasted red peppers, caramelized onion and apple chutney, homemade bread
\$14

Bistro Club Panini

Smoked ham, Somewood Farms pulled chicken, tomatoes, cheddar cheese, spinach, roasted garlic mayonnaise, homemade bread
\$16

Grilled Zucchini and Mushroom Panini

Sautéed mushrooms, grilled zucchini, roasted red peppers, spinach, goat cheese, jalapeno mayonnaise, homemade bread
\$15

Open-faced Smoked Atlantic Salmon Sandwich

Thinly sliced smoked salmon, pickled red onions, cucumbers, toasted homemade bread, dill cream cheese, capers
\$15

Philly Cheese Steak Sandwich

Thinly sliced Dalew Farms grass-fed beef, sautéed with onions and peppers, house au jus, jalapeno mayonnaise, Swiss cheese, ciabatta bun
\$16

Egg White Omelette

Choose four ingredients: peppers, onions, mushrooms, tomatoes, chicken, ham, bacon, spinach, cheddar cheese mozzarella cheese. Served with toasted house bread
\$14

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

Rainbow Trout Wrap

Oven baked Ontario rainbow trout, 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 jalapeno aioli. 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

Zucchini "Pasta"

Spiralized zucchini, olive oil, diced tomatoes, onions, garlic, fresh dill, Kalamata olives, toasted walnuts
Add goat cheese \$3

Creamy Alfredo Pasta

House pasta tossed in a roasted garlic parmesan cream sauce and served with garlic bread
Sub zucchini noodles \$3

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

\$16

Beef Burger

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

\$16

Vegetarian Curried Chickpea Burger

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

\$15

Somewood Farms Pork Sausage

Grilled local pork sausage, sautéed onions, house made sauerkraut and spinach with garlic aioli 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.

