

SALADS AND SOUPS

SEASONAL SOUP AND SALAD

Inspired by local seasonal produce
(Inquire for daily selection)

SUNCHOKE SOUP

caramelized RC honey, lemon crumb and lemon balm oil

HOUSE SALAD

feta, local greens, cranberries, orange ginger emulsion and puffed amaranth

CEASAR

lemon garlic dressing, crispy chickpea and lardon

ADD: STEAK, CHICKEN BREAST OR FISH

SMALL PLATES

MUSHROOM FLAT BREAD

Le Coprin mushrooms, parmesan, garlic and balsamic

ARANCINI

tomato risotto, fontina and red pepper coulis

ONTARIO BEEF TARTAR

crostini, caper, and parsley

COUNTRY PATE AND CHEESE

housemade pate, local cheese,
preserves and bread

MARINATED OLIVES

chili and citrus

MIXED NUTS

honey roasted and spiced

FULL PLATES

*Served with a choice of house cut fries,
a daily soup, or a house salad*

STEAK SANDWICH

flat iron steak, baguette, dijon aioli,
arugala and pickled shallot

CHEF'S INSPIRED SANDWICH

made using fresh local ingredients

RC CLUB SANDWICH

chicken breast, lettuce, tomato, cheddar and bacon

RC FALAFEL

mixed greens, pickled vegetables, falafel and tahini

RC FISH AND CHIPS

beer batter, hand cut fries and tartar sauce

OMELETTE

pickled garlic scape,
parmesan cheese and tender greens

CARMELLE PASTA

squash, roasted garlic, artichoke and parsley

Our Local Producers:

Broadwood Farms, Acorn Creek, Enright Farms, Mariposa Farm & Burt's Greenhouses

Please note that food allergy reactions are entirely unpredictable.

Even if you've only ever had mild symptoms in the past, the next reaction might be severe,
please advise your server prior to ordering if you have allergy restrictions.