

# dinner menu

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## SHARING PLATES



Tuesday - Thursday 5.30pm - 9pm  
Friday - Saturday 5.30pm - 10pm

**Little Piggy Platter 20**  
a generous selection of fine  
local and house cured pork  
served with hogtown beer mustard,  
house pickles and flatbread

**Vegetarian Plate 14**  
your choice of any combo of three  
from prepared salads display

**The Smokehouse Platter 20**  
smoked salmon, organic chicken,  
pork loin, rainbow trout,  
house pickles, preserves &  
flatbreads.

# karelia kitchen

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## SIDES



**Fresh Herb & Potato Dumplings 8**  
sage brown butter

**Creamy Cabbage Coleslaw 5**

**Three Mushroom Tart 8**

**Cauliflower Gratin 6**

**Tempura Battered Onion Rings 6**  
buttermilk ranch dipping sauce

**Monteforte Cheddar Biscuits 5**  
3 pcs. whipped maple butter

**Potato Pancakes 5**  
thick sour cream,  
green apple butter

# dinner menu

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**Seasonal Soup 7**  
(add 2 scallion crepes 3)

**Smoked Salmon Chowder 8**  
root vegetables, fresh dill, cream

**Duck Liver Pate 8**  
lingonberry jam,  
raisin walnut bread crisps

**Smoked Salmon Tartar 9**  
smoked and fresh salmon,  
quail egg, crème fraiche,  
Finnish mustard, micro greens

**Fishcake & Lobster Sauce 9**  
(1 salmon and haddock cake)  
heirloom carrot & red radish slaw

**Cedar Planked Hot Smoked Salmon 14**  
king oyster mushrooms, snap peas,  
fiddleheads, fresh herbs and  
dilled sour cream

**Roast Beet and Arugula Salad 10**  
Ontario strawberries,  
toasted pecan, smoked blue cheese  
sage honey yoghurt dressing

**Herring Two Ways 14**  
house smoked Bismark  
and Matjes herrings in spices,  
warm dilled new potatoes,  
house pickles and  
thick sour cream

**Crispy Duck Leg Confit 22**  
port drunk sweet cherries  
three mushroom tart  
(king oyster, porcini & cremini)  
baby watercress

**Karelia Open-Faced Burger 18**  
house ground beef patty,  
brioche bun, roast pepper aioli,  
smoked strip and loin bacons,  
Oxford Harvest cheese,  
beer mustard, potato & duck egg  
salad, tempura onion rings

**Smoked Pork Spareribs 22**  
creamy cabbage coleslaw  
Ontario tomato and  
garden herb salad  
honey vinaigrette

**Crispy Roast Half Hen 20**  
fresh herb and potato dumplings  
farm fresh green beans  
thyme scented roast chicken jus

**Frikadeller 16**  
(2 pork and beef patties)  
cauliflower gratin,  
cider braised red cabbage,  
crimini mushroom cream gravy,  
lingonberry jam

**Pan Fried Local Whitefish 21**  
organic purple cornmeal crusted  
whitefish with herbed buttermilk  
sauce. Panzanella (bread salad)  
with aged cheddar biscuit,  
butter lettuce, tomato, peppers,  
mushroom and grilled onion