



Set Sail

Classic Shrimp Cocktail (GF DF)	19	Proscuitto Presto Flatbread	22
Poached shrimp, cocktail sauce, homemade hot sauce, tabasco, lemon		Proscuitto, grilled vegetables, goat cheese, pesto, argula	
Brined and Cured Board	35	Long Board Nachos (GF)	21
Selection of Seed to sausage charcuterie meats, Maple Dale artisan cheese, homemade jam & pickled crudités, olives, grilled crostini		Crisped corn tortilla chips layered with charred Ontario corn, cherry tomatoes, pickled red onion, jalapeño, and crumbled queso fresco, lime crema, fresh cilantro, & a splash of chili-lime hot honey	
Pit-Master Chicken Wings	22	<i>Add Grilled Chicken 9 Add Smoked Brisket 8</i>	
1 lb Smoked chicken wings with crisp veggies & blue cheese or ranch dressing. Choice of: Cajun rub, honey garlic, chipotle BBQ, lemon pepper		<i>Add Cajun Shrimp 10</i>	
Calamari Tempura	18	Caramelized Leek & Ricotta Tart	21
Buttermilk calamari, yuzu creama		Grilled asparagus, caramelized leek, ricotta, cherry tomatoes on a bed of spring greens	

Wharf Bowls & Handhelds

<i>All sandwiches and burgers are served with golden fries or a fresh greenhouse salad</i>			
<i>Ask your server for Vegan Option</i>			
Waterside Caesar Salad	18	Grilled Turkey Club	23
Baby romaine, crispy maple bacon, grana Padano, Wharf & Feather classic Caesar dressing		Roasted turkey breast and Ontario bacon with butter lettuce, Wilton aged cheddar and garlic aioli on a French loaf	
Add Grilled Chicken 9 Add Cajun Shrimp 10			
Wrap up that Caesar served with golden fries 20		Korean Chicken Sliders	18
Avocado & Burrata Tartine (V)	20	Soya and chili glazed chicken thigh, siracha mayo, pickled Asian coleslaw on toasted buns	
Sourdough, guacamole, sauce vierge, slivered almonds, burrata, zatar		Smoked Brisket Voul au Vent	21
*Ask for our Vegan option		Smoked brisket, heartee mushroom, hunters sauce in a pastry shell	
Romesco Pappardelle (V CN)	20	Wharf & Feather Burger	23
Fresh pappardelle pasta, habanero romesco, broccolini, garlic crostini, pecorino		5oz Beef Enright cattle beef, house made chipotle aioli, gruyère, locally crafted tomato marmalade, crispy bacon, deep fried tempura onion ring, gherkins, fresh greens on a toasted Bread-Man brioche bun	
Add Grilled Chicken 9 Add Cajun Shrimp 10		*Ask for our Vegan option	
Add Calamari 9 Add Smoked Brisket 8		MacKinnon Fish n' Chips	25
Seaside Chowder	16 24	MacKinnon beer battered haddock, tartar sauce, French fries, red cabbage coleslaw	
Atlantic seafood & shellfish, diced potato, corn, green onion, creamy chipotle base, baguette - cup or bowl			
Fennel & Orange Salad (V GF CN)	20		
Navel orange, fennel, cucumber, pistachio, red onion, avocado & goat cheese dressed in Kingston Olive Oil Co. balsamic dressing			

V- Vegetarian
GF - Gluten free
DF - Dairy free
CN - Contains nuts

Sweet Treats

S'mores Brownie	14	Lemon Tart	14
Double chocolate brownie, marshmallow, fudge, graham wafers, vanilla Gelato, berries		Tangy Lemon mousse, candied fruits, topped with spiced rum whipped cream	

Wilton Cheese Factory
Bread Man
Heartee Foods



Kingston Olive Oil Company
Enright Cattle Co.
Mio Gelato

DOCK SIDE

DINNER AT
WHARF & FEATHER



Set Sail

Classic Shrimp Cocktail (GF DF) Poached shrimp, cocktail sauce, homemade hot sauce, tabasco, lemon	19	Proscuitto Pesto Flatbread Proscuitto, grilled vegetables, goat cheese, pesto, argula	22
Brined and Cured Board Selection of Seed to sausage charcuterie meats, Maple Dale artisan cheese, homemade jam & pickled crudités, olives, grilled crostini	35	Long Board Nachos (GF) Crisped corn tortilla chips layered with charred Ontario corn, cherry tomatoes, pickled red onion, jalapeño, and crumbled queso fresco, lime crema, fresh cilantro, & a splash of chili-lime hot honey Add Grilled Chicken 9 Add Smoked Brisket 8 Add Cajun Shrimp 10	21
Pit-Master Chicken Wings 1 lb Smoked chicken wings with crisp veggies & blue cheese. Choice of: Cajun rub, honey garlic, chipotle BBQ, lemon pepper	22	Caramelized Leek & Ricotta Tart Grilled asparagus, caramelized leek, ricotta, cherry tomatoes on a bed of spring greens	21
Calamari Tempura Buttermilk calamari, yuzu creama	18		

Wharf Bowls & Handhelds

All sandwiches and burgers are served with golden fries or a fresh greenhouse salads

Waterside Caesar Salad Baby romaine, crispy maple bacon, grana Padano, Wharf & Feather classic Caesar dressing Add Grilled Chicken 9 Add Cajun Shrimp 10 Wrap up that Caesar served with golden fries 20	18	Grilled Turkey Club Roasted turkey breast & Ontario bacon with butter lettuce, Wilton aged cheddar, garlic aioli on a French loaf	23
Fennel & Orange Salad (V GF CN) Navel orange, fennel, cucumber, pistachio, red onion, avocado & goat cheese dressed in Kingston Olive Oil Co. balsamic dressing	20	Wharf & Feather Burger 5oz Beef Enright cattle beef, house made chipotle aioli, gruyère, locally crafted tomato marmalade, crispy bacon, deep fried tempura onion ring, gherkins, fresh greens on a toasted Bread-Man brioche bun *Ask for our Vegan option	23
Seaside Chowder Atlantic seafood & shellfish, diced potato, corn, green onion, creamy chipotle base, baguette - cup or bowl	16 24	Avocado & Burrata Tartine (V) Sourdough, guacamole, sauce vierge, slivered almonds, burrata, zatar *Ask for our Vegan option	20

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Main Hull

MacKinnon Fish n' Chips MacKinnon beer battered haddock, tartar sauce, French fries, red cabbage coleslaw	25	Steak n' Frites (GF) 8oz striploin, French fries, herbed butter, local carrot, peppercorn jus	40
Delhi Drift Butter Chicken (CN) House Grilled chicken tikka, rich butter sauce, basmati pilaf, Fram's local garlic naan, finished cumin tzatziki	32	Romesco Pappardelle (V CN) Fresh pappardelle pasta, habanero romesco, broccolini, garlic crostini, pecorino Add Grilled Chicken 9 Add Cajun Shrimp 10 Add Calamari 9 Add Smoked Brisket 8	20
Seafood Paella (GF CN) Arborio rice, clams, mussels, tiger shrimp, sauteed vegetables, green goddess, seafood bisque	32	Ontario Baked Trout (GF) Baked trout, chimchurri, beurre blanc, fennel salad	31

Sweet Treats and Tides

Lemon Tart Tangy Lemon mousse, candied fruits, topped with spiced rum whipped cream	14	Mixed Berry Pavlova (GF) Baked pavlova, local berry compote, lemon cream	14
S'mores Brownie Double chocolate brownie, marshmallow, fudge, graham wafers, vanilla Gelato, berries	14	Stone Fruit & Mango Tart (GF CN) Almond and apricot tart, mango, cream mousse, chocolate, passion fruit glaze	16

BBQ Summer Features

WEDNESDAY Chicken Skewer Flambe Tandoori spice marinated chicken served with Bread Man's pull apart soft bread, chimchurri, flamed rum and cheese sauce served with spring greens	32	SATURDAY Herb Rubbed Chicken (GF) Grilled half chicken marined with herbs, Wilton cheese potato, local corn	31
THURSDAY Beef Chuck Short Ribs Charred short ribs, roasted garlic mash, bulgogi glaze, corn bread crisps, local corn	45	SUNDAY Ontario Backyard Surf & Turf (GF) House smoked brisket, garlic butter lobster tail, coleslaw, fresh pickled vegetables, local corn, roasted potatoes	50
FRIDAY Smoked Glazed Pork Ribs Slow-smoked Ontario pork, glazed with a rich blend of local honey & Ontario whiskey served with tangy house made coleslaw, corn on the cob	35		

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