

Charcuterie Plate

A chef's selection of cured meats accompanied by cornichons and house-made mousse, rilette and mustard.

\$19

Cheese & Pâté

Ciel de Charlevoix - blue – unpasteurized cow - Quebec

A mild flavoured blue-veined cheese. Subtle flavour, yet maintains a significant blue taste. Rich and generous texture. Not your typical blue!

Chateau Bourgogne – soft – pasteurized cow - France

This triple cream brie come from Burgundy, France. A pasteurized cow's milk, the Chateau Bourgogne has a taste as rich as its creamy texture.

Niagara Gold – hard – cow – Ontario

Semi-soft and golden, Niagara Gold cheese is the Upper Canada cheese's homage to the washed rind French cheeses of the Loire Valley, mimicking the earthy flavours of hazelnut and butter.

Vintage Gouda – hard – cow - Holland

Matured up to 5 years. The texture is hard, dense and flaky, speckled with crunchy calcium crystal. Vintage Gouda has the aromas of almond and the flavours of butterscotch, caramel and saltiness.

Monte Enebro – soft – goat – Spain

The Monte Enebro is creamy, lemony and slightly acidic. The texture becomes denser and the flavour acquires a more intense and pungent finish.

Gres de Vosges – semi soft – raw cow – France

A Munster style cheese. Notes of garlic, mushroom, barnyard and cultured milk. Under a thin crusty rind, the cheese is creamy with the colour of pale butter.

Ossau-Iraty – hard – Manech sheep – France

Produced in mountain huts and matured for 90 days to develop its flavour. Ossau-Iraty is creamy and buttery in the mouth with flavours of nuts, fruits and herbs.

Pâté

Our pâtés are made in house and change regularly.
Please ask your server about today's selection.

1 Selection \$4.50 * 3 selections \$12 * 5 selections \$18 * 8 selections \$26

Served with fresh bread/crostini and house made chutney/jelly.

Finish

Peanut Butter Pie - \$7

Peanut butter folded into whipped cream to create an airy mousse. Poured over an Oreo based black bottom crust and topped with melted chocolate and shattered peanuts.

Chocolate Pate - \$7

A slice of decadent semi-sweet chocolate infused with a hint of Grand Marnier, drizzled with a crème anglaise and accompanied with fruit.

Burnt Cream - \$7

This ubiquitous Crème Brulee is given a twist with Belgian white chocolate custard and elements of ginger and lemongrass. Finished with caramelized sugar.

Cheese Cake - \$7

A classic traditional dessert with a Main Street Cellar flair. Creamy rich cheese, peaches and essence of Amaretto atop an almond wafer crust.

Seasonal Dessert - \$7

Ask your server what seasonal dessert Chef Amos has prepared.

Specialty Coffee - \$7

(Irish, Spanish, Mello Monk, Monty Cristo, Blueberry Tea)

Dessert Wine Flight (3 x 1 oz) – \$14

(Coteaux du Layon, Pinnacle Ice Cider, Chateau Filhot - Sauternes)

Taylor Port Flight (3 x 1 oz) – \$14

(LVB, 10yr Tawny, 20yr Tawny)

Coteaux du Layon – Chateau Soucherier – France (2 oz) - \$6

Ice Cider – Pinnacle – Quebec (2 oz) - \$7

Sauternes – Chateau Filhot – Bordeaux/France (2 oz) - \$8

Port - Taylor 10 year Tawny – Portugal (2 oz) - \$7

Port - Taylor 20 year Tawny – Portugal (2 oz) – \$12

Scotch, Cognac, Brandy(1.5 oz)

Highland Park – Islay – 18yr – \$16

Lagavulin – Islay – 16yr – \$13

Oban – Highland – 14yr – \$12

Dun Bheagan – Islay – 10yr – \$9

The Macallan – Highland - 10yr – \$9

Talisker – Skye – 10yr – \$9

Auchentoshan - Lowlands – 12yr – \$8

Remy Martin VSOP – Cognac – \$11

ST-Remy XO – Brandy – \$6

Baileys Irish Cream - \$6