



Treadwell at The Gate House

Fresh Treadwell Bakery Bread

-6-

Rosemary Sea Salt Frites

-8-

Selection of Charcuterie & Artisanal Cheeses with Preserves and Toast

-25-

Local Tomato and Basil Salad with Ontario Buffalo Mozzarella
Garlic & Tomato Crostini, Crispy Prosciutto, Peach Vinaigrette

-20-

Wedge Salad with Toasted Walnuts

Cherry Tomatoes, Grapes & Radish, Blue Cheese Vinaigrette

-18-

Housemade Potato & Chive Gnocchi with Summer Mushrooms

Crumbled Blue Cheese, Soy & Truffle

-22 appetizer / 28 main course-

Hoisin Glazed Beef Short Ribs with Carrot & Ginger Puree

Summer Vegetables, Pickled Red Onion

-40-

“Bouillabaisse” with Seared East Coast Salmon

Steamed PEI Mussels, Poached Shrimp, New Potatoes

-36-

Thyme Roasted Chicken Breast with Grilled Sweet Corn

Pingue’s Fennel Cacciatore Sausage, Ricotta Raviolo

-32-

White Chocolate Panna Cotta with Whisky Soaked Quiet Acres Cherries and Pecan Brittle

-10-

Our wine list is on the back of this menu
Please note that taxes and gratuity are not included

Thank you for joining us. We hope you enjoy your experience

Chef-Owner Stephen Treadwell
Executive Chef Jason Williams
Sommelier-Owner James Treadwell