



APPETIZERS

BUTTERNUT SQUASH SOUP {V}{G} ROASTED BUTTERNUT + SAGE BROWN BUTTER + MAPLE SYRUP	8
SHRIMP TEMPURA + CHILI AIOLI + PEA SHOOT	14
SCALLOPS {G} SEARED SCALLOPS + LEEK & BROWN BUTTER PUREE + BACON JAM + PINE NUTS	14
CAULIFLOWER FLORETS {V} TEMPURA CAULIFLOWER + COCONUT CURRY SAUCE + SWEET POTATO + PICKLED ONIONS	11
POUTINE DUCK CONFIT + AGED CHEDDAR + BEEF JUS	15
MAC & CHEESE {V} DOUBLE SMOKED CHEDDAR + ORZO + CROUTON BREAD CRUMB.	10
CALAMARI CORN FLOUR + LEMON CAPER ROASTED GARLIC AIOLI + CAJUN DUSTED	14
PORK BELLY CRISPY PORK BELLY + PROSCIUTTO + TRUFFLE AIOLI + POACHED APPLES + PEA SHOOTS + SHERRY REDUCTION	15
CROQUETTAS SOBRESSADA + SMOKED CHEDDAR CREAM	11
CRAB RISOTTO CAKES BLUE CRAB + ARBORIO RICE + PEAS + PARMESAN + BASIL MAYO + DRESSED GREENS	15

SALADS

CAESAR SALAD ROMAINE + BROWN BUTTER CROUTONS + PANCETTA + PARMIGIANO REGGIANO	11
SEASONAL GREENS {V}{G} BABY LETTUCE + ROASTED PEARS + MANDARINS + PECANS + BLUEBERRY VINAIGRETTE	9
BEET SALAD {V}{G} ORGANIC BEETS + ARUGULA + SPINACH + GOAT FETA + WALNUTS + HONEY BALSAMIC VINAIGRETTE	12
WARM SALAD {G} BACON + CHEVRE + PICKLED ONIONS + SPINACH & ARUGULA + SHERRY VINAIGRETTE	14

{ ADD CHICKEN \$6/ FLAT IRON STEAK \$12 }

MAIN COURSES

STEAK AND FRITES

GRILLED FLAT IRON STEAK + SAUTÉED CREMINI MUSHROOMS + PEPPERCORN SAUCE + FRIES + TRUFFLE MAYO 26

DUCK {G}

SEARED DUCK BREAST + DUCK CONFIT + ROOT VEGETABLES + LEEKS + BALSAMIC & FIG VINAIGRETTE . . . 29

PASTA

PENNE + SHRIMP + CHORIZO + BABY SPINACH + ROASTED TOMATOES + BASIL & CHIPOTLE CREAM 27

BEEF SHORT RIB {G}

BONELESS SHORT RIB + ROASTED GARLIC MASH + GREEN BEANS + BORDELAISE SAUCE29

PORK TENDERLOIN {G}

OYSTER MUSHROOMS + GREEN BEANS + FINGERLINGS + BACON JAM + SAGE MEDIERA CREAM . 25

TUNA

SEARED RARE + HOUSE GUACAMOLE + PICKLED RED ONIONS + ROASTED FINGERLINGS + BABY KALE + SCENTED SOYA 29

CHICKEN SUPREME

PAN ROASTED + CRISPY LAYERED POTATOES + SMOKED CHEDDAR BROCCOLI MASH + PAPRIKA OIL + CHICKEN VELOUTÉ 25

LAMB SHANK {G}

BABY KALE + WHITE BEAN PUREE + ROOT VEGETABLES + LAMB JUS 28

FOR THE LOVE OF VEGGIES {V}

OYSTER MUSHROOMS + GRILLED SCALLIONS + WHITE BEAN PUREE + EDAMAME + CASHEWS + SCENTED SOY + SMOKED PAPRIKA OIL 21

FEATURE LARGE PLATE

CHEF JASON LEGERE CREATES A NIGHTLY FEATURE WHICH SHOWCASES THE MOST SEASONAL PRODUCTS AVAILABLE. MARKET PRICE

LOCAL FARMERS & SUPPLIERS

VEGETABLE & FRUIT

CHERRYVALE ORGANICS-PICTON • CORN ACRES FARM-LYNDHURST • FREEDOM FARM-BATTERSEA
LEMOINE'S POINT FARM • CONTINENTAL MUSHROOM FARM-MANOTICK • FORMAN FARMS-SEELEY'S BAY

MEATS

QUINN'S MEATS-YARKER • BOB'S BUTCHER SHOP-A STONE'S THROW • LYON'S FARM-SPENCERVILLE
WALLACE BEEF INC.-GLENBURNIE

CHEESE

CROSSWIND FARM-KEENE • WILTON CHEESE FACTORY-WILTON • ST-ALBERT CHEESE COMPANY GLENGARRY

LOCAL SHOPS

COOKE'S FINE FOODS • CHA CHA TEA • PASTA GENOVA • ASIAN MARKET • KINGSTON OLIVE OIL CO.

BAKERY

BREADMAN BAKERY-KINGSTON • SUE'S GLUTEN FREE

SUPPLIERS

WENDY'S MOBILE MARKET-LYNDHURST

{ Days on Front offers contemporary Canadian cuisine, reflective of a simplified, yet refined approach to taste. We are proud to offer the finest ingredients, sourced locally whenever possible. We shop for quality and consistency, and we strive to maintain our menu with the most interesting and intriguing seasonal ingredients. With our attentive, knowledgeable staff, we are confident you will enjoy your dining experience. }

CHEF & PARTNER JASON LEGERE

{V} = VEGETARIAN
{G} = GLUTEN FREE