

# *Cravings*

FINE FOOD

## Plated Dinner

### BREAD

House made Focaccia  
With EVOO and balsamic

**\$3.50**

**Unlimited table bread available for \$5**

House made Dinner Rolls  
With whipped seasonal butter

**\$5**

### SALADS

Classic Wedge Salad

*With crumbled bacon lardons, heirloom cherry tomatoes, pickled red onion, Craving's homemade buttermilk ranch and a gorgonzola crumble.*

**\$14**

The Boston Bride

*Boston bibb lettuce with artisan cheddar, watermelon radish, cherry tomatoes, julienne cucumber and carrots, fresh avocado with a creamy dill vinaigrette.*

**\$13**

Tomato Salad with Cucumber Caviar

*Local heirloom tomatoes served with marinated feta cheese and cucumber caviar. Tossed in a balsamic and green goddess vinaigrette*

**\$14**

Craving's Caesar Salad

*Crisp Romaine, chiffonade kale and bacon lardons tossed in confit garlic and grilled lemon Caesar dressing. Topped with asiago cheese frico and herbed focaccia croutons.*

**\$12**

Cucumber Bound Heritage Greens

*Served with your choice of*

Summer Stonefruit

*Olive Oil Company® seasonal balsamic vinaigrette (black cherry or bourbon maple), grilled stonefruit, blueberries, frizzled parsnips with honey and maldon salt*

**\$10**

**OR**

Blushing Bride

*Fresh strawberries and blackberries, vanilla bean, pecan crusted chevre and a champagne vinaigrette.*

**\$12**

SOUPS

Butternut Squash Soup

*Garnished with green goddess oil and frizzled parsnips*

**\$10**

Roasted Red Pepper and Tomato Soup

*Garnished with parmesan frico*

**\$10**

VEGETARIAN MAINS

Carrot and Pistachio Crostada

*Rainbow heirloom carrots, cashew cream and seedling salad*

**\$24**

**GF Version \$28**

Seasonal Arancini

*Chef inspired fried risotto stuffed with goat cheese, served with creamy polenta and tomato basil sauce with crispy basil*

**\$26**

MEAT MAINS

Chicken Piccata

*Skin on chicken thighs with lemon, capers and white wine sauce, topped with a citrus zest. Served with chili and coriander spiced green beans and pecorino potatoes.*

**\$32**

Bourbon Chicken Supreme

*Seared chicken supreme finished in apple smoke served with maple whisky heirloom carrots, creamy polenta and a candied bbq bechamel*

**\$35**

Steak au Poivre

*Roasted garlic pomme puree, grilled seasonal vegetables tossed in balsamic reduction and chive oil, accompanied by a mount tellicherry sourced peppercorn cream sauce*

**\$36** for petit tender

**\$54** for beef tenderloin

Braised Beef Short Rib

*48hr Braised beef short rib served with creamed spinach, garlic whipped potato, onion straws and red wine demi*

**\$37**

Panko Crusted Chicken Roulade

*Stuffed with aged cheddar and broccoli, served with roasted seasonal vegetables, garlic, and chive pomme puree and roasted red pepper bechamel*

**\$35**

Portobello Chicken Wellington

*Chicken breast wrapped with portobello mushroom duxelle and golden puff pastry served with sweet potato beurre noisette, red onion pearls and brandy peppercorn cream sauce.*

**\$37**

### Beef Wellington

*Layered with crepes, prosciutto, mushroom duxelle and an aged dijon, wrapped in a flakey puff pastry. Accompanied by demi glace, charred pearl onions, potatoes with truffle and asiago and sauteed rainbow chard.*

**\$400 for whole - serves 10**

### FISH

#### Ontario Trout

*Seared ontario trout with dry cider beurre blanc, potato parsnip purée with kale fennel and green apple.*

**\$33**

#### Glazed Sesame Ginger Salmon

*Served with jasmine rice pilaf and seared baby bok choy with green onion pesto*

**\$32**

#### Pan Seared Halibut

*With dill gremolata, artichoke cream, asparagus almondine and cauliflower puree*

**\$52**

### DESSERT

#### HoneyBee Cake

*Two layers of moist, honey-infused cake dripping with glistening honey butterscotch mirror glaze. Garnished with bee pollen and honey twille.*

**\$10**

#### Strawberry Semifreddo Cheesecake

*Served with graham cracker crumble, strawberry compote, and strawberry dust*

**\$12**

#### Chocolate Mousse with Strawberries and Champagne

*Three delicious layers of dark, milk and white chocolate mousse stacked on top of a bittersweet chocolate cookie base. Garnished with champagne marinated strawberries.*

**\$11**

Butter Tart Cheesecake

*A Basque style cheesecake on a flaky crust with a buttery and caramel filling*

**\$12**

Vegan Chocolate Cake GF

*A decadent chocolate cake, garnished with a chocolate twille*

**\$12**



## Hors D'oeuvres Menu 2024

### VEGETARIAN

Vegetarian Samosas  
*served homemade roasted Ontario plum sauce*  
**\$3**

Hot Honey Cauliflower Skewers  
*Cauliflower florets in a tempura batter drizzled with signature hot honey and lemon zest*  
*Vegan*  
**\$3.50**

Rice Paper Rolls  
*Watermelon radish, mint, plums, cucumber, avocado and served with Tamari Lime Dip*  
**\$4**

Maple, Thyme and Corn Tostadas  
*Grilled corn on fried corn tortillas with pickled red onion, mint and avocado cream*  
**\$3.50**

IPA tempura Onion Rings  
*Local IPA batter served with chipotle aioli*  
**\$2.50**

Mini Pretzel Bites  
*Topped with flaked Maldon salt, served with smokey jalapeno & ale queso in a petite cup*  
**\$4**

Polenta "Chicken" Wing  
*served with Roasted Red Pepper Dip*  
**\$4**

Watermelon and Feta Bite  
*served with Balsamic Pearls and Frosted Mint*  
**\$4**

**MEAT**

House Cured Candied Bacon  
House smoked pork belly dipped in hoisin & maple glaze  
**\$4**

Jerk Chicken Chop  
*Frenched Chicken Drumettes marinated in buttermilk, grilled and then tossed with housemade Jerk seasoning, served with pineapple jam*  
**\$4.50**

Gar Par Chicken Chop  
*Frenched chicken drumettes dredged in flour, fried, then tossed with garlic parmesan, lemon zest and served with housemade ranch*  
**\$4.50**

Southern Fried Chicken and Waffles  
*Bite sized Fried Chicken and Waffle pieces served with local maple syrup, Craving's signature ranch and hot sauce pipette*  
**\$6**

Ponzo Beef and Green Onion Roulade  
*With toasted sesame seeds and hoisin*  
**\$5**

Bah Mi Mini Taco  
*Marinated pork, pickled vegetables, lemongrass and coriander*  
**\$5**

Duck Prosciutto  
*Seasonal jam, honey comb on multigrain crisp*  
**\$6**

**FISH**

Crispy Coconut Shrimp  
*Served with a pineapple and mango jam*  
**\$4.25**

Cold Poached Shrimp Shooter

With Smoky horseradish ketchup and lemon  
**\$3.50**

Lobster and Shrimp Roll  
Served with Crispy Dill Chips  
**\$5.50**

Poached Prawn  
Garlic cream sauce, dill, saffron and smoked paprika  
**\$4**

Citrus Crab Salad  
Served in a phyllo tart with nori  
**\$5.50**

### **On Toast**

*The following options are served on petite bread rounds*

Strawberry Bruschetta  
Strawberry balsamic and figs with whipped blood orange goat cheese  
**\$3.50**

Craving's Bruschetta  
Tomato jam, confit garlic, herbed feta, pea shoots and olive oil  
**\$3**

Togarashi Tuna  
with sriracha mayo and nori seasoning  
**\$4.50**

Smoked Salmon  
Lemon and dill mascarpone, pickled red onion, capers, amaranth sprouts and creme fraiche  
**\$3.50**

Roast Beef  
Horseradish mayo, arugula, and dijon crunch  
**\$4**

Burrata  
Served with basil, blackberry and roasted garlic compote on a crostini  
**\$4**

Marinated Stone Fruit



*Served with chinese five spice goat cheese on a rye crisp*  
\$3.50

### **On Chip**

Wonton Chip  
*Pineapple mango chutney on a spiced tajin wonton chip, topped with corn shoots - VEGAN*  
**\$3.50**

Ponzu Beef  
*Sesame and ginger beef, ponzu peanut sauce, green onion and edamame crumble*  
**\$4**

### **Sliders**

Philly Cheese Slider  
*Shaved roast beef with sauteed green peppers, mushroom and onions, topped with provolone.*  
*Served with Au Jus*  
**Slider \$6**  
**Petit \$4**

Mini Mick Slider  
*Fried Chicken with shaved iceberg lettuce, pickles and garlic aioli*  
**Slider \$6**  
**Petit \$4**

Mini Mac Slider  
*Beef pattie with pickles, onions, lettuce, cheddar cheese and special sauce on a mini sesame bun*  
**Slider \$6**  
**Petit \$4**

Braised Beef Slider  
*Braised beef short rib with arugula, horseradish aioli and crispy shallots on a mini milk bun*  
**Slider \$6**  
**Petit \$4**

Tofu Banh Mi Slider  
*Fried tofu on a vegan bun topped with fine julienne cut jalapenos, carrot, cucumber, green onion and cilantro*  
**Slider \$6**  
**Petit \$4**