



## SOUPS

### SOUP DU JOUR

Small \$4.50    Large \$6

## SALADS

### FALL ORGANIC GREEN SALAD

Local organic bistro greens studded with roasted brunoise baby beets, pickled baby red turnips, shaved organic aged cheddar, finished with brown butter squash vinaigrette and topped with crispy cipollini onions

Small \$6.50    Large \$9.50

### RUSHES CAESAR SALAD

Julienned romaine tossed in a smoked sea salt, cracked pepper Caesar dressing, topped with balsamic vinegar infused croutons, shaved asiago and warm roasted bacon

Small \$6    Large \$9

### BABY SPINACH SALAD

Served with candied grapes, sundried cranberries, orange segments, local goat cheese and drizzled with a kiwi and vanilla bean vinaigrette

Small \$6    Large \$8.50

Add grilled beef or grilled chicken or grilled shrimp to the above small or large salads, plus \$7

## APPETIZERS

### VEGETARIAN FLATBREAD PIZZA

Olive tapenade, grilled portobello mushrooms, sundried cherry tomatoes, local Woolwich goat cheese, topped with organic seedlings & white truffle oil drizzle  
\$10

### PETIT SWEET POTATO SAMOSA'S

Served on a bed of slowly braised purple cabbage with a side of Wellesley apple butter  
\$7

### WILD BOAR STEW

Slowly stewed local boar, roasted fall vegetables, reduction broth topped with wildrice puffs and served with organic extra virgin oil crostini's  
\$11.50



## SANDWICHES

### TWISTED MONTE CRISTO

Egg dipped 7 grain bread, thinly shaved peameal bacon, thinly sliced turkey breast, gruyere cheese, pan seared and served with a field berry compote  
\$11.50

### 'SAGANAKI' STYLE GRILLED CHEESE

Grilled vine-ripe tomato, flambee kefalotyri cheese doused in pernod, baby spinach, honey pommery mustard spread placed between a grilled panini style ciabatta bread and served with tomato jam  
\$11

### RUSHES 'BLACKENED' CHICKEN CLUB

Blackened chicken breast, double smoked bacon, Boston bibb lettuce, tomato concasse, melted double creme camembert cheese, cajun aioli served on housemade herb and maldon salt focaccia bread  
\$12

### PETIT LOCAL LAMB BURGER

Served on homemade mini multi-grain kaiser's, rosemary infused mayo, tomato/mango salsa and crisp baby greens, served with yam fries  
\$12

### SANDWICH OF THE DAY

## MAINS

### BEEF SHORT RIBS

Slowly braised short ribs served with truffle infused Yukon gold potato puree, finished with a Waterloo dark demi glace reduction and topped with frizzled onions  
\$17

### LOCAL COQ AU VIN

Slowly braised local chicken leg served on a butternut squash puree, topped with double smoked bacon strips, grilled Portobello mushroom and finished with a pan jus  
\$14

### VEGETARIAN CREPE

Roasted fall root vegetables, shaved asiago stuffed in a homemade fine herb infused crepe and topped with Applewood smoked cheddar cream and frizzled leeks  
\$14

### PANKO CRUSTED SALMON STRIPS

Atlantic salmon strips crusted with spiced panko, oven roasted and served with yam fries and a side of ginger maple soya dipping sauce  
\$16

### VEGETARIAN FRIENDLY LASAGNA

Homemade spinach infused pasta layered with various cheeses, (local goat, danish blue, smoked cheddar and asiago) roasted autumn vegetables, finished with steamed greens and a bechamel sauce and 3 year aged cheddar crisp  
\$14

*If you have any special dietary restrictions, please inform your server.*