

# Side Dishes

## Vegetables

### Grilled Summer Vegetables

Zucchini, bell peppers, red onions & asparagus with fresh herbs (V/GF/DF)

### Honey Roasted Root Vegetables

Roasted carrots, parsnip & squash tossed with butter & local honey (V/GF)

### Bacon-wrapped Asparagus \*Supplement applies

Roasted asparagus spears wrapped in house smoked bacon (GF/DF)

### Green Beans

Brown butter and toasted almonds (V/GF)

### Roasted Vegetable Couscous

Sweet roasted vegetables, with savoury, fluffy couscous and fresh herbs (V/DF)

### Heritage honey glazed carrots

Roasted carrots with butter & local honey glaze (V/GF)

### Maple Baked Beans

Sweet and smokey baked beans with your choice of bacon or plain (V/GF/DF)

### Buttered Corn on the Cob

Seasonal sweet local corn with butter (V/GF)

## Pasta

### Penne Pasta

With tomato basil sauce (V/DF)  
Optional: *meatballs*

### Pesto Rigatoni

Tossed in a fresh basil pesto (V/DF)

### Fettuccini Alfredo

Creamy alfredo sauce (V)  
Optional: *chicken*

## Potatoes

### Baby New Potatoes

Steamed and tossed in parsley butter (V/GF)

### Roasted Red Skin Potatoes

With olive oil, fresh thyme & rosemary (V/GF/DF)

### Creamy Yukon Gold Mashed Potatoes

Made with real cream & butter (V/GF)

### Scalloped Potatoes

Sliced potatoes in a creamy garlic cheese sauce (V)

### Garlic Smashed Potatoes

Seared smashed potatoes with garlic butter & herbs (V/GF)

## Soup

### Roasted Red Pepper

Roasted red pepper & asiago bisque (V/GF)

### Wild Mushroom

Wild-foraged mushroom soup with truffle essence (V/GF/DF)

### Minestrone

Hearty minestrone soup with basil and orzo pasta (V/DF)

### Potato Leek

Yukon gold potato and leek soup (V/GF/DF)  
Optional: *bacon sippets*



\*All menu items are prepared fresh, and may be adjusted to accommodate special diets:  
Vegetarian, vegan, gluten free, dairy free, nut free