

# THE TWISTED APRON

Good food takes time. We make everything from scratch and to order, so if you are in a hurry, please let us know & we will do our best to accommodate your request.

## BREAKFAST served daily until 3pm

**WHOLE WHEAT BAGEL** buttered with choice of cream cheese, peanut butter, honey or house made preserves \$2

**OATMEAL** in house made oatmeal of the day \$5

**FRESH FRUIT BOWL** finest seasonal selection \$7

**CHEFS OMELETTE** served with hash browns and toast \$12

**FRENCH TOAST** brioche french toast served with pure maple syrup or in house made fruit compote \$8

**2 EGGS ANY STYLE** with home fries, meat and toast \$8

**TRADITIONAL EGGS BENNY** with peameal & hollandaise on an english muffin \$13

**CRABBY BENNY** poached eggs with crab, roasted red peppers, spinach and a spicy hollandaise \$15

**DUXELLES BENNY** poached eggs with assorted mushrooms and spinach \$13

**SHIRREDE EGGS** baked with leeks, mushrooms, garlic cream and cheddar \$12

**SIDES** toast \$1.50, bacon \$4, peameal \$4, house made sausage \$4, homefries \$4, house made chips \$4, coleslaw \$3

**SOUP** chefs daily features cup \$3 bowl \$5

## SALADS

**HOUSE SALAD** mesclun, fennel, red onion, spiced walnuts and grapes with a maple vinaigrette \$5

**SMOKED SALMON** fried capers, croutons, cucumbers, avocado and lettuce in a dill buttermilk dressing \$10

**BEET SALAD** roasted heirloom beets, micro greens, goat cheese and a green apple julienne with a light vinaigrette \$9

**CHICKEN SALAD** with warm assorted wild mushrooms, shallots, bacon crisps and spinach with a sherry vinaigrette \$11

**GOAT CHEESE SALAD** panko crusted goat cheese, pear, red onion, cucumber, mesclun with a raisin vinaigrette \$10

**SANDWICHES AND ENTREES** all sandwiches are served with choice of chips, cup of soup or coleslaw, you may substitute for house salad \$1.50

**TRUFFLED GRILLED CHEESE** white cheddar and brie, pan fried in a truffled butter served with your choice of basil, bacon or tomato jam \$9

**THE CANADIAN** peameal bacon, brie, an over medium fried egg with a sweet onion mustard relish served on a kaiser \$10

**TWISTED BURGER** chefs own grind with truffle aioli, brie, roasted tomato, fried onion and lettuce on a kaiser \$12

**VEGGIE BURGER** mushroom and kale patti, lettuce, tomato relish and a roasted garlic aioli on a kaiser \$10

**GRILLED TURKEY** free range turkey with gruyere and cranberry chutney on grilled brioche \$10

**CRISPY CHICKEN** fried free range organic chicken with oven dried tomato, lettuce and avocado sauce served on a kaiser \$11 or **CRISPY TOFU** served the same \$9

**SMOKED SALMON** cucumber, lettuce, red onion and dill cream cheese served on a whole wheat bagel \$10

**FRIED PERCH** lake erie panko crusted fried perch served with fries, coleslaw and homemade tartar \$12

**DAILY MAC N CHEESE** served with mixed greens \$11

\*To provide all of our guests with superior service, we are unable to offer separate checks for parties of 6 or more. Sorry for any inconveniences.

# THE TWISTED APRON 5PM TO 9PM MENU

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## APPETIZERS

**BAKLAVABRIE** wrapped in phyllo pastry with a baklava filling baked and served with crostinis \$10

**BEEF TIPS** seared with a red wine reduction or a traditional roquefort horseradish cream sauce \$10

**CALAMARI** flour dusted spiced and salted fried squid with a spicy aioli \$9

**CRAB CAKES** pan seared with a sweet onion mustard remolade atop greens \$11

**MUSHROOM ARANCINI** tempura mushroom arancini with ginger and a truffled soy \$8

**SOURDOUGH MINI LOAF** 4 pieces, with butter \$2.50

**SOUP** chefs daily specials cup \$3 bowl \$5

## SALADS

**HOUSE SALAD** mesclun, fennel, red onion, spiced walnuts and grapes with a maple vinaigrette \$5

**SMOKED SALMON SALAD** fried capers, croutons, cucumbers, avocado and lettuce in a dill buttermilk dressing \$10

**BEET SALAD** roasted heirloom beets, micro greens, goat cheese and a green apple julienne with a simple vinaigrette \$9

**CHICKEN & MUSHROOM SALAD** sautéed chicken with warm assorted wild mushrooms, shallots, bacon crisps and spinach with a sherry vinaigrette \$11

**GOAT CHEESE SALAD** panko crusted fried goat cheese, pear, red onion and mesclun with a raisin vinaigrette \$10

## ENTREES

**TWISTED BURGER** chefs own grind with truffle aioli, brie, roasted tomato, fried onion, lettuce steak cut fries and coleslaw \$15

**VEGGIE BURGER** mushroom and kale patti, lettuce, roasted garlic aioli and a tomato relish on a kaiser served with steak cut fries and coleslaw \$12

**FRIED PERCH** lake erie panko crusted fried perch served with fries, coleslaw and homemade tartar \$15

**DAILY MAC N CHEESE** served with mixed greens \$14

**TENDERLOIN** triple A, 8oz filet pan seared to your liking, with a red wine reduction or a traditional roquefort horseradish cream sauce served with atop a potato pavee \$26

**FRIED CHICKEN** braised panko crusted fried organic free range chicken served with a traditional southern gravy and aged cheddar truffled mashed \$19

**RAINBOW TROUT** pan seared rainbow trout with a brown butter sauce and a black rice lentil pilaf \$18

**RISOTTO** wild mushroom risotto with fresh parmesan \$18 add seared beef tips \$7

**STUFFED PORK LOIN** chestnut and pork stuffed free range pork loin with an apple brandy sauce, topped with roasted peppered apples served with confit fingerling potatoes \$19