



WHITBYLICIOUS MENU

APPETIZERS

GAZPACHO – SUMMER MELON, GREEN GRAPE, DRIED FRUIT, TOASTED ALMONDS,
YOGURT

FIORE DI LATTE – ARUGULA, JARDINERA, BALSAMIC REDUCTION

GRILLED ROMAINE – BABY ROMAINE, SWEET CORN, ROAST PEPPERS, SMOKED
CHEDDAR, ANCIENT GRAINS, AVACODO DRESSING

ENTREES

DUCK CONFIT—ROAST HEIRLOOM CARROTS, BEET ROOT, ORANGE, CHILI, BAKED
RICOTTA

PORCHETTA – HOUSEMADE, GRANDMA’S INDIAN RELISH, POTATO SALAD

BURGER – BISON, LOCAL BRIE, CARMALIZED ONIONS, WILD BERRY BBQ SAUCE,
PEPPERCORN BACON, ARUGULA, HOUSECUT FRIES

DESSERTS

GREEN APPLE GRANITE, ALMOND BISCOTTI, MAPLE WHISKEY CREAM

STRAWBERRY WALNUT STICKEY BUN, WHIPPED CREAM CHEESE

BUTTERMILK PANNA COTTA, PEACH COMPOTE

\$25



WHITBYLICIOUS MENU

APPETIZERS

GAZPACHO – SUMMER MELON, GREEN GRAPE, DRIED FRUIT, TOASTED ALMONDS,
YOGURT

FIORE DI LATTE – ARUGULA, JARDINERA, BALSAMIC REDUCTION

GRILLED ROMAINE – BABY ROMAINE, SWEET CORN, ROAST PEPPERS, SMOKED
CHEDDAR, ANCIENT GRAINS, AVACODO DRESSING

ENTREES

DUCK CONFIT—FOREST MUSHROOM RAVIOLI, GARDEN PEAS, SWEET CORN, SMOKED
BACON, FRESH TYME, CREAM

PORCHETTA – WILDBERRY BOURBON DEMI GLAZE, ROAST SWEET POTATO, LOCAL
VEGETABLES

PICKERAL – PAN ROASTED, ANCIENT GRAINS RISSOTO, CHARRED RAPINI, PEACH
SANGRIA BEURRE BLANC

DESSERTS

GREEN APPLE GRANITE, ALMOND BISCOTTI, MAPLE WHISKEY CREAM

STRAWBERRY WALNUT STICKEY BUN, WHIPPED CREAM CHEESE

BUTTERMILK PANNA COTTA, PEACH COMPOTE

\$35