



— STRATFORD —
BARD'S
MARKET SQUARE

Seasonal Spring Menu

Appetizers & Salads

Seasonal Salad – local vegetables, organic greens, apple cider vinaigrette ...12

Arugula Tuna Salad – black olives, tuna, tomato, orange vinaigrette ...16

Meat, Cheese & Pickles – house terrine, pickles, cheeses. (single)... 16 (pair)...25

Braised Beef Ravioli – mushroom ragu...13

Confit of Duck – shallot tart, red wine poached duck egg ...15

Onion Soup - bakery sourdough cheese toast...12

Mussels – white wine, basil cream, mild chilli...15

Mains

Duck Breast – maple beans, wild rice, greens, asparagus ...27

Steak – striploin, seasonal vegetables, frites, béarnaise sauce (6oz)...27 (10oz)...35

Grilled Cauliflower – sweet potato puree, barley, almond praline, basil oil ...20

Seafood Risotto – lobster, shrimp, mussels, oysters ...32

Bard's Burger – bakery burger bun, braised beef center, fries ...20

Shore Dinner – fresh fish, sustainably caught, ask Server for details

Meat from Our Cattle – ask your Server about our featured cut

Chef Ian Middleton was born and raised in Thunder Bay, Ontario. His culinary adventures began more than 20 years ago, including enrolling in the Stratford Chefs School in 1999. Ian has perfected his skills in many facets of the Culinary world, including returning to the Stratford Chefs School as a professor. Bard's on Market Square was honored to welcome Chef Ian Middleton as our Executive Chef in April 2018. Ian prides himself on using an honest selection of locally sourced food from Perth County and area, as you can see below. With our team of eager, energetic and knowledgeable staff with Ian at the helm, we are committed to our culinary experience and welcome you time and time again.

McIntosh Farms, Atwood *Mountain Oak, New Hamburg *Guns Hill, Woodstock *Stonetown Cheese, St.Marys
*Bell Farms, St.Pauls *Churchill Farms, Punkeydoodles Corners *Soiled Reputations, Sebringville