

APPETIZERS

MIDDLETON ONION SOUP

bakery sourdough cheese toast
 \$9.00

TUNA POKE

raw sushi grade Ahi tuna, avocado, sesame soy dressing
 \$18.00

BRAISED BEEF FETTUCCHINE

freshly prepared noodles, braised beef, mushroom ragu
 App:\$14.00 Main: \$24.00

P.E.I. MUSSELS

white wine, basil cream, mild chili
 \$16.00

MEAT, CHEESE & PICKLES

a selection of meats, local cheeses and pickles
 for one \$16.00 for two \$25.00

SALADS

BARD'S GARDEN SALAD

hand picked local vegetables, organic greens, apple cider vinaigrette
 \$12.00

AHI TUNA SALAD

rare seared tuna, black olives, tomato, orange vinaigrette
 \$18.00

BEEF SALAD

arugula, candied walnuts, goat cheese, honey oregano dressing
 \$16.00



ENTRÉES

CANADIAN AAA BEEF STRIPLOIN

striploin, seasonal vegetables, frites, béarnaise sauce, cooked to your preference
 6oz \$27.00 10oz \$35.00

MAPLE GLAZED DUCK BREAST

McIntosh farm duck breast, maple beans, wild rice, greens
 \$27.00

GRILLED CAULIFLOWER

sweet potato puree, quinoa, almond praline, basil oil, chargrilled
 \$19.00

BURGER

local beef, burger sauce, lettuce, tomato, pickles, toasted burger bun, cooked to medium (or cooked to preference)
 \$16.00

CREAMY EAST COAST RISOTTO

Arborio rice, lobster, shrimp, mussels, oysters
 \$32.00

DAILY SPECIALS

SHORE DINNER

sustainably caught fresh fish prepared and priced accordingly

DAILY CUT

ask your Server about our featured cut



Bard's prides itself on using an honest selection of locally sourced food from Perth County and the area. McIntosh Farms, Atwood * Mountain Oak, New Hamburg * Guns Hill, Woodstock * Stonetown Cheese, St.Marys * Bell Farms, St.Pauls * Churchill Farms, Punkeydoodles Corners. * Soiled Reputation, Sebringville