

# FOOD PHILOSOPHY

## **Eat GOOD at the Gladstone**

Good tasting, good suppliers, good for the environment, good for our local economy, good for the animals and good for your soul!

## **Meet Some of the People on Your Plate**

The Gladstone Hotel is a member of the Community Shared Agriculture (CSA) farm, 'Chick-A-Biddy', along with 100 Kilometer Foods who sources from many Local Food Plus (LFP) farms. LFP is committed to building and fostering local sustainable food systems by certifying farmers and processors and linking them with local purchasers like ourselves.

Worth mentioning are our good friends at H.O.P.E Organic Farms, Ying Yang Soy Foods, Honey Pie Hives and Herbals and Tealish tea blends. Please ask your server for more information on these local producers.

Our famous coffees are fair trade and used with organic milk.

The Gladstone takes the environment and the future of our planet very seriously. As a result, we do not have plastic bottles anywhere in the hotel, all of our take-out containers, napkins and bags are biodegradable and we both recycle and compost.

Behind the scenes we use non-toxic, biodegradable cleaners that are safer for you and our staff.

## **Check in. Don't Check Out.**

You don't need to check your values at the door because we share your values.

# DINNER CAFÉ

daily 5-10pm

**daily soup** 6.95

**farm fresh greens** 8.95

tossed with a creamy goat cheese vinaigrette & garlic croutons  
add grilled chicken 4.95

**off the waldorf salad** 12.95

apple, grapes & celery leaves tossed with mixed greens & lemon zest  
vinaigrette  
topped with toasted pumpkin seeds & crumbled hermite blue

add grilled chicken 4.95

**cheese plate** 16.95

ask for today's selection of canadian cheeses  
fresh bread, house baked crackers

**charcuterie** 16.95

kawartha summer sausage, prosciutto & salami  
eggplant caponata with pinenuts & bitter chocolate  
house baked crackers & bread

**grilled calamari** 12.95

served on a beet, arugula & grapefruit salad  
lemon zest vinaigrette

**georgian bay fish fingers** 11.95

crisp panko crusted strips of fresh whitefish filet  
garlic-herb aioli

**gluten free bread available**

# DINNER CAFE

daily 5-10pm

**gaspe tourtiere** 17.95

a gladstone favourite back for the season  
traditional pork and chicken pie served with market vegetables &  
cranberry salsa

**honey lavender roast chicken** 19.95

crisp, boneless 1/2 chicken marinated with lemon, honey & lavender  
served with root vegetable gratins & market vegetables

**potato rosti salmon** 20.95

sustainably farmed new brunswick 'eco' salmon medallion with a crisp  
shredded potato crust  
served on cucumber 'spaghetti' salad with dill yogurt & salmon roe

**braised beef ribs gremolata** 18.95

slow cooked tender with red wine & tomatoes  
served with potato gnocchi, black olives & orange zest gremolata

**cabbage rolls** 16.95

vegan quinoa, mushroom, lentil & walnut filling  
in a ruby beet caraway sauce with horseradish oil

**three grain risotto parsnip & shitaake** 16.95

wild rice, wheat berries & arborio rice  
roasted parsnips & shitaake mushrooms  
vanilla bean butter

**gluten free bread available**

# DESSERTS

7.95

**maple crème brulee** 7.95

crunchy 'burnt' sugar crust

**vegan chocolate avocado tart** 6.95

pecan cherry crust

**apple crisp** 7.95

walnut oat topping & vanilla ice cream

**warm flourless chocolate cake** 7.95

chocolate fudge sauce & vanilla ice cream

**cookies** 5.95

3 of today's fresh baked cookies