

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