

# 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 MELODY

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

**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

**barbaree bruschetta** 9.95

warm mediterranean flatbread  
topped with pesto, fresh tomato salsa & feta

**bruschetta bianca** 9.95

warm mediterranean flatbread  
topped with potato, cauliflower, rosemary, parmesan & roast garlic cream

**taro chip nachos** 9.95

crisp taro root chips baked with veggie chili, goat cheese, cheddar & hot peppers

**caramel corn & nuts** 11.95

chili caramel popcorn & warm roasted cashews, pecans & almonds

**gluten free bread available**

# DINNER MELODY

daily 5-10pm

**tortellini** 12.95

ricotta filled tortellini tossed with mushrooms & rapini in a light tomato cream

add grilled chicken 4.95

**steak & fries** 18.95

grilled flat iron steak, chimichurri dressing, fries & salad

**georgian bay fish & chips** 14.95

crisp panko crusted strips of fresh whitefish filet served with garlic-herb aioli and hand cut fries

**portobello cheeseburger** 13.95

panko crisped cheese stuffed portobello mushroom cap lettuce, tomato & zucchini pickle served with salad or fries

**gladstone burger** 11.95

lettuce, tomato, sauteed onions served with salad or fries

add: cheddar, bacon or mushrooms 2.00

**poutine maison** 11.95

duck confit, monforte's sheep milk curds roast chicken jus, scallions & chives

**poutine** 9.95

monforte's sheep milk curds, scallions & chives roast chicken jus or vegetarian mushroom 'gravy'

**sweet potato frites** 6.95

**fries** 5.9

gluten free bread available

# DESSERTS

7.95

**maple creme 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