

DOWN THE STREET

B A R ■ R E S T A U R A N T

DINNER FIRST COURSE

ANTIPASTI PLATE ~ Niagara Food Specialties cured meats, Monforte cheeses, pickled vegetables 14.50

MEDITERRANEAN PLATTER ~ hummus, skordalia, roasted red pepper feta dip, marinated olives, grilled pita 11.50

BRUSCHETTA

traditional Roman garlic bread, basil-marinated tomatoes, local goat cheese 11.50

PAN-SEARED SEA SCALLOPS and de MARTINES PORK BELLY

apple fennel salad, cider reduction 15.00

CHICKEN LIVER MOUSSE, baguette toasts, sweet and sour cippolini onions 12.00

PAN-SEARED MONFORTE HALLOUMI, MAPLE ROASTED SWEET POTATO SALAD

Soiled Reputation greens, toasted pumpkin seeds, basil vinaigrette 12.00

SOILED REPUTATION GREENS and HEIRLOOM BEET SALAD

Monforte chevre, toasted walnuts, roasted shallot vinaigrette 12.00

CLASSIC CAESAR SALAD

Parmigiano-Reggiano, bacon lardons, grilled focaccia 11.50

HOT VEGETABLE SPRING ROLLS with chili-soy dipping sauce 8.00

FRESH-CUT YUKON GOLD FRIES with aioli 7.00

DINNER MAIN COURSE

ROASTED LAKE HURON WHITEFISH

bacon, capers, red onion, du Puy lentils 24.00

ROASTED CHICKEN SUPRÊME

pearl barley, bacon, Soiled Reputation root vegetable risotto 24.00

GRILLED LOCAL BERKSHIRE PORK CHOP

caramelized onion apple sage stuffing, sweet and sour red cabbage 26.00

SWEET CHILI-FRIED TOFU

coconut curried rice noodles, sprouts, peppers, baby bok choy 18.00

FETTUCCHINE ~ Weth oyster mushrooms, cremini, porcini, Gorgonzola cream 19.00

PANKO-CRUSTED BLACK COD

kimchee pancakes, Chinese broccoli, caramel soy butter sauce 29.00

GRILLED LOCAL BEEF RIBEYE, chipotle polenta fries, smoked pepper sauce,

roasted brussels sprouts and bacon 31.00

RED WINE-BRAISED SHORT RIBS, celeriac and root vegetable mash, Soiled Reputation

heirloom carrots 24.00

AVAILABLE AFTER 8PM

DTS BURGER ~ 6 oz ground local beef, BBQ sauce crispy de Martines bacon,

Monforte white cheddar, pickled red onion, served with fries 18.00

PIZZAS:

~ caramelized onions, roasted garlic, Monforte teleggio, cremini mushrooms, fresh thyme 14.00

~ tomato sauce, de Martines hot Italian sausage, smoked mozzarella, fresh basil 14.50

We are proud to support our local growers, artisans and suppliers.

WE ARE UNABLE TO PROVIDE SEPARATE CHEQUES DURING PRE-THEATRE DINNER SERVICE

Taxes and gratuities not included. For parties of six or more a service gratuity will be added.

Susan Dunfield, Owner/Operator. Chef: Lee Avigdor

30 Ontario Street, Stratford ON 519-273-5886 www.downthestreet.ca