



Blacksmith
GASTROPUB
Est. 2021

Lake Country Spring Flavours Menu

April 21 through May 7
Dine-in only

Offering two courses for \$25. You choose from these selections which two courses to enjoy, either an appetizer and a main, or a main and a dessert

Appetizers

Whipped feta and cherry tomatoes

Buckwheat blinis topped with smoked salmon, fresh herbs crème fraîche, and capers

Fennel and green apple salad

Crab cakes with lemon aioli

Mains

Shaved spring vegetables pasta

Shaved carrots, shaved asparagus, shaved zucchini and fresh peas all tossed in a light garlic oil with fresh herbs, garnished with shaved parmesan cheese

Salmon burger

Fresh ground salmon served on our brioche bun, garnished with iceberg lettuce, shaved cucumber, and red onion with a wasabi mayo. Served with our hand cut french fries

Pizza

Prosciutto, arugula, asparagus and goat cheese with tomato sauce

Roasted pears, chicken, red onion, white cheddar and basil with béchamel sauce

Dessert

Chocolate torte with candied orange segments

Smoked peach crème brûlée

Raspberry ricotta cake

Rhubarb crumble