

The Berkshire

Port Elgin

Appetizers & Shared Plates

Salt Baked Beet Salad (GF) ... 16

Arugula, blue cheese, spiced walnuts, lemon vinaigrette, fresh horseradish

-

Summer Burrata... 23

Creamy burrata served over a vibrant blend of leafy greens, citrus fruit, pomegranate, roasted hazelnuts, finished with red wine vinaigrette and pomegranate molasses

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Pork Belly Skewer (GF)...15

Apple gastrique, maple glaze, pickled onion

-

Whipped Feta... 18

Light & creamy, finished with hot honey, pomegranate, candied pistachios, fresh lemon zest and microgreens. Served with warm toasted focaccia

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Black Pepper Crusted Beef Carpaccio..20

Parsley puree, charred shallot, pickled oyster mushroom, red wine vinaigrette, microgreens

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Vangie's Spring Rolls...14

House made Filipino-inspired Pork spring rolls, handcrafted from our sous-chef Vangie's family roots and served with sweet chili dipping sauce

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Humboldt Calamari...19

Tender strips, lightly crisped and paired with roasted red pepper aioli, fennel-arugula salad, red wine vinaigrette, and preserved lemon

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Caesar Salad Small...11 | Regular...17

Our unapologetically garlicky house caesar with crisp romaine, house made focaccia croutons, bacon, parmesan, and a creamy garlic dressing. A guest favourite we'll never take off the menu

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Crispy Cauliflower (vegan, GF)...18

Eggplant puree, shallots, parsley, preserved lemon, House pickled grapes, pepitas

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Roasted Bone Marrow... 28

Our take on a classic- Roasted bone marrow blended with shallot, thyme, garlic, and toasted breadcrumbs, returned to the bone and baked until golden.

Served with parsley caper salad and crostini

*Good things take time, be patient with this one, its worth the wait

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Charcuterie & Cheese board...28

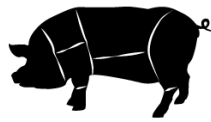
Chef's Selection of local cheese and cured meats, classic accompaniments, crostini

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Fries For the Table...10

House cut Russet fries, served with our roasted red pepper aioli

442 Goderich Street
Port Elgin, Ontario
NOH 2G4



The Berkshire

Port Elgin

Entrees

SCHNITZEL

A Berkshire staple - Beefway pork tenderloin served with roesti potato, seasonal vegetables. Gluten-free available on Zurich & Chicken Schnitzel

Luzern.. 30

White wine, mushroom cream sauce

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Mornay.. 30

Gruyere, aged cheddar cream sauce

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Zurich.. 28

Classic style with fresh lemon

-

Chicken..32

House tomato sauce

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Bruce County AAA Striploin(10oz, GF)... 45

A hand-cut AAA striploin from local supplier The Beefway, prepared in our signature baseball cut for exceptional tenderness, even cooking, and consistency in every bite. Served with duck fat potatoes, seasonal vegetables, and our house red wine jus

Steaks take time to cook to color

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The Philly Schnitzel... 29

Our take on a Philly cheesesteak - two crisp pork schnitzels topped with sauteed peppers and onions, finished with rich house mornay sauce on a soft pain au lait bun. Served with Yukon gold hand cut fries and roasted red pepper aioli

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Seared Pickerel (GF)... 34

New Potato fourchette, green beans, Amandine *contains almonds

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Beer Braised Pork Shoulder..38

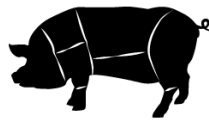
Slow Braised until fork tender and layered with contrast in every bite - warm pan fried German spatzle, chilled carrot puree made from the braising vegetables, charred green onion, apple gastrique, crisp apple fennel salad, and beer mustard. A Berkshire signature we'll never take off the menu

Please let your server be aware of any allergies or dietary restrictions and they can help assist with recommendations

Our Schnitzles are made with Ontario Pork Loin from The Beefway. Groups 6+ will have an 18% auto gratuity added to total bill

Menu is proudly created by Chef/Owners Joel Lyons & Julie Stulberg

**442 Goderich Street
Port Elgin, Ontario
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PATIO MENU

Inspired by the tradition of gathering around the table, our patio menu is a celebration of seasonal ingredients, beautifully crafted shareable plates, and our signature schnitzles

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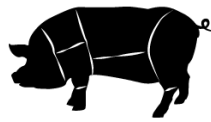
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