

The Berkshire

Port Elgin

APPETIZERS & SHARED PLATES

SALT BAKED BEET SALAD (GF) 16

Salt baked beets, arugula, blue cheese,
Candied walnuts, fresh horseradish, lemon vinaigrette

PORK BELLY SKEWER (GF) 15

Braised pork belly, apple gastrique,
maple glaze

BLACK PEPPER CRUSTED BEEF CARPACCIO (GF) 19

Red wine vinaigrette, parsley puree
Charred shallot, pickled oyster mushrooms, sprouts

HUMBOLDT CALAMARI 19

Arugula, shallot, preserved lemon, red wine vinaigrette,
roasted red pepper aioli
Great for sharing

CAESAR SALAD 14

Romaine Lettuce with Parmesan, croutons, bacon Creamy
garlic dressing

CRISPY CAULIFLOWER (VEGAN, GF) 18

Eggplant puree, shallots, parsley,
Preserved lemon, pickled grapes, pepitas

MAKE IT AN ENTRÉE 22

BONE MARROW 22

Roasted bone marrow, parsley caper salad
Malden salt

*Good things take time, be patient with this one... It's worth
the wait*

CHARCUTERIE & CHEESE BOARD 28

Chef's selection of local cheeses and cured meats, classic
accompaniments, Toast
Great for sharing

YUKON GOLD FRIES FOR THE TABLE 8

Served with our house roasted red pepper aioli

ENTREES

BEEFWAY AAA 10OZ STRIPLOIN (GF) 38

"baseball cut" striploin, Duck fat potatoes,
vegetable of the day, Red wine jus
Please note Steaks take time to cook to color

SCHNITZEL LUZERN 28

white wine, mushroom cream sauce,
roshti, Vegetable of the day

SCHNITZEL MORNAY 28

Gruyere & Aged Cheddar cream sauce,
roshti, Vegetable of the day

SCHNITZEL ZURICH 26

lemon wedges,
Roshti, Vegetable of the day
can be gluten free, ask your server

BERKSHIRE 'PHILLY' SANDWICH 28

Two pieces of Pork Schnitzel, sautéed peppers & onions,
mornay sauce on a pain au lait bun, served with Yukon gold
fries & house roasted red pepper aioli

SEARED PICKEREL 29

New potato fourchette, green beans,
Amandine *contains almonds

BEAU'S BEER BRAISED PORK SHOULDER 35

Spätzle, beer mustard, carrot puree,
Charred green onion, apple gastrique,
Chicharrón, apple fennel salad

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

Our Schnitzels are made with Ontario Pork Loin from Beefway.

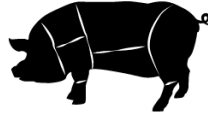
Please note we cannot always accommodate modifications as each dish is crafted to complement each ingredient that goes with them. Everything is house made from scratch and we take pride with every dish that goes out to your table. We hope you enjoy!

442 Goderich Street

Port Elgin, Ontario

NOH 2C4

(519) 832-2461



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DESSERT

FLOURLESS CHOCOLATE CAKE (GF) 12

*Raspberry coulis, house vanilla bean ice cream,
Whipped cream. It's like a fluffy truffle..*

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CRÈME BRÛLÉE 12

*Our Classic vanilla bean custard,
Paired with Bubby's Biscotti *contains nuts
*Can be gluten free without biscotti**

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PEANUT BUTTER PIE 12

*If you like chocolate & peanut butter, this one's for you!
Graham Cracker crust, honey roasted peanuts, chocolate sauce*

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BERRY PAVLOVA 10

*Meringue nest, raspberry sauce,
fresh berries, whip cream and choice of sorbet*

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BOWL OF ICE CREAM OR SORBET 8

Vanilla Bean

Chocolate Fudge

Raspberry Orange Blossom Sorbet (DF)

Blueberry Lemon (DF)

Strawberry Rhubarb (DF)

All our ice creams and sorbets are made in-house

POST DINNER FAVOURITES

Disaronno (1oz)	6
Taylor Fladgate Late Bottled Vintage Port 2014 (3oz)	12
Glenfiddich Single Malt 12 year Scotch (1oz)	16
Jura 12yr old Scotch (1oz)	13
Dalwhinnie 15 year Single Malt Scotch (1oz)	18
Grand Marnier (1oz)	10
Courvoisier Cognac VS (1oz)	13
Bailey's Irish Cream (1oz)	6
Frangelico (1oz)	7

SPECIALTY COFFEE 1OZ

Comes with Bubby's Biscotti & whipped cream

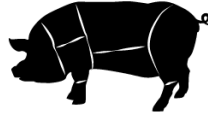
Irish Coffee	10
B-52 Coffee	10
Spanish Coffee	10
Espresso	4

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