

# Hungry for Local

Hands to Table Harvest Menu - September 1st - 30th 2023



FROM OUR  
**Hands**  
TO  
**Table**

*Widder Station*

widderstation.com

*\*This menu is only available after 4:00pm*

## Mains

### Coconut Curry Stir Fry

Medium spiced curry in a creamy coconut infused sauce, with seasonal vegetables, served over rice with warm naan bread

Add Shrimp + \$7 or *Ralph Bos Meats* Grilled Chicken + \$5

\$19.00

### Jalapeno Bacon Mac

Creamy mac and cheese, *Taproots Green Gardens* jalapenos and smoked bacon in a skillet, topped with a buttery panko crust

\$21.00

### Vegetarian Streusel

Wild mushroom duxelles with a medley or roasted *Sarnia Produce* vegetables, wrapped in a puff pastry and finished with Béchamel. Served with your choice of potato

\$22.00

### Brisket Stroganoff

House-smoked *Degroots Family Farm* brisket tossed in a rich and velvety caramelized onion and mushroom broth, over fettuccini noodles, finished with sour cream. Served with roasted garlic baguette

\$25.00

### Smoked Brisket Skillet

Giant house-made *Arva Flour Mills* Yorkshire pudding in a skillet, stuffed with roasted garlic mashed potato, smoked brisket and finished with a rich demi glace

\$26.00

### Rib Dinner

Half rack of house-smoked ribs served with baked beans and *Juicy Fruit* corn on the cob with your choice of potato.

Add blueberry Bourbon BBQ Sauce + \$2

\$28.00

**From creation to consumption and everything in between. When you know the story behind the food on your plate, it will leave you with a better taste in your mouth. Learn more about these local culinary partnerships at [handstotable.ca/](http://handstotable.ca/)**

