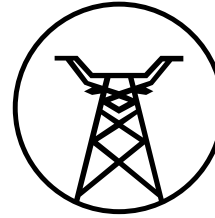




THE  
**DERRICK**  
GIN MILL & KITCHEN



## STARTERS & SHARE PLATES

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DAILY SOUP .....	6
CAESAR SALAD WITH WHITE ANCHOVY .....	13
parmesan vinaigrette, croutons, bacon	
RAW & ROASTED BEET SALAD WITH GOAT CHEESE .....	15
shaved carrots, kale, walnuts, sherry dressing	
MUSHROOMS ON TOAST .....	14
parmesan, truffle, demi glaze	
SMOKED SALMON CARPACCIO .....	15
arugula, lemon pearls, fried capers, poached egg	
SMOKED BEEF TARTARE .....	18
brandy, gherkins, house made chips	
MEAT & CHEESE BOARD .....	20   LARGE 35
charcuterie, cheese, pickled vegetables	

ADD:  
SMOKED CHICKEN BREAST 8  
HOUSE SMOKED SALMON 9

## MAINS

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BAKED VEGETABLE "RATATOUILLE" WITH MOZZARELLA .....	19
tomato, zucchini, eggplant, pesto	
PEPPERCORN BEEF BURGER .....	19
lettuce, smoked egg aioli, house cut fries	
MEATBALL RAGOUT OF PORK .....	19
wild rice, leek, pickled cabbage	
MONTREAL SMOKED MEAT SANDWICH .....	19
mustard, pickle, house cut fries	
FRIED CHICKEN & GRITS .....	20
house made hot sauce, collard greens, hominy grits	
MUSHROOM STUFFED CHICKEN BALLOTINE .....	21
goat cheese rösti, roasted parsnips, pickled zucchini, jus	
STEAK FRITES WITH SPICY GARLIC BUTTER .....	24
smoked 6 oz flat iron steak, house cut fries, arugula salad	
ARCTIC CHAR WITH BEET SPELT RISOTTO .....	25
braised leek, cumin, dill hollandaise	
CHATEAUBRIAND FOR 2 .....	45
roasted potatoes, bouquet of vegetables, demi glaze	

## SUBSTITUTIONS

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DAILY SOUP .....	2
HOUSE SALAD .....	2
CAESAR SALAD .....	3.5
POUTINE .....	3.5

## DESSERTS

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SMOKED CHOCOLATE MOUSSE .....	9
aerated milk chocolate, white chocolate crèmeux sauce	
GIN & TONIC .....	9
gin marshmallow, graham crumble and lime segments	

