

Harvest the Fall Flavours of Ontario's Lake Country

ORILLIA • ORO-MEDONTE • RAMA • RAMARA • SEVERN

Friday October 19th – Sunday November 4th



3385 Muskoka St., Washago
705-514-1000



'Fall Warm UP' Lunch Option

Served until 4:30 pm

**Served with your choice of dessert and a cup of freshly brewed organic fairtrade coffee!*

'Fall Warm Up' Inspired Soup, Salad & Sandwich \$15

Let our Chefs at R Cottage share with you with their daily creative ways of bringing to you, local, harvested fair, in a home spun way, utilizing everyday culinary recipes!

Lunch Dessert Options:

Locally Made Pumpkin & Apple Crumble BytheRock

Or

Smores Cookie Skillet with charred jalapeno dusted marshmallow

What 'Fall Warm Up' Means to Us:

Fall is one of our favourite times of year, family & friends gathering together, joining around a big table celebrating and sharing freshly harvested food that tastes warm, tender and is soothing. We love wearing cozy, comfy clothes and being warmed up by delicious, hearty, home-cooked meals! Foods naturally sweetened with mellow heat! Enjoy.

Dinner Options:

Served from 4:30 pm to Close

Choice of Appetizer:

Corn and Jalapeño Chowder

Creamy peaches and cream corn simmered with Yukon Gold potatoes in a jalapeno spiced broth accented with caramelized onions and fresh thyme.

Local Beet and Organic Baby Kale Salad

Roasted beets tossed with fried shallots paired with local sheep's feta and spiced candied pecans tossed in an Orilia honey cider and herb vinaigrette.

Smoked Salmon Naan *Sharing App*

For 2 people, if ordered individually \$5

Wild blueberry BBQ'd in-house smoked salmon, garnished with capers, pickled onions, chimichurri infused goats cheese, finished with garlic confit oil spun baby arugula and a marsala balsamic glaze.

\$20 Options:

Maple Bacon Wrapped Smoked Pork Loin

In-house, cherrywood smoked porkloin atop herb roasted fingerling potatoes, brown butter wilted baby spinach topped with Georgian Bay apple and pear chipotle spiced chutney.

Wild & Festive

Low & slow confit leg of duck served with chorizo and parmesan infused sweet potato mash, apple and sage 'stuffing', port gravy and maple blistered cranberries.

\$30 Option:

Baby Back Ribs & Wings

½ rack of R house specialty braised ribs paired with locally sourced Chef's Buffalo butter tossed chicken wings accompanied with blackstrap molasses beans and bacon and a chili roasted lime slaw.

Choice of Dessert:

Locally Made Pumpkin & Apple Crumble *Freshly made BytheRock
Or

Smores Cookie Skillet with charred jalapeno dusted marshmallows.