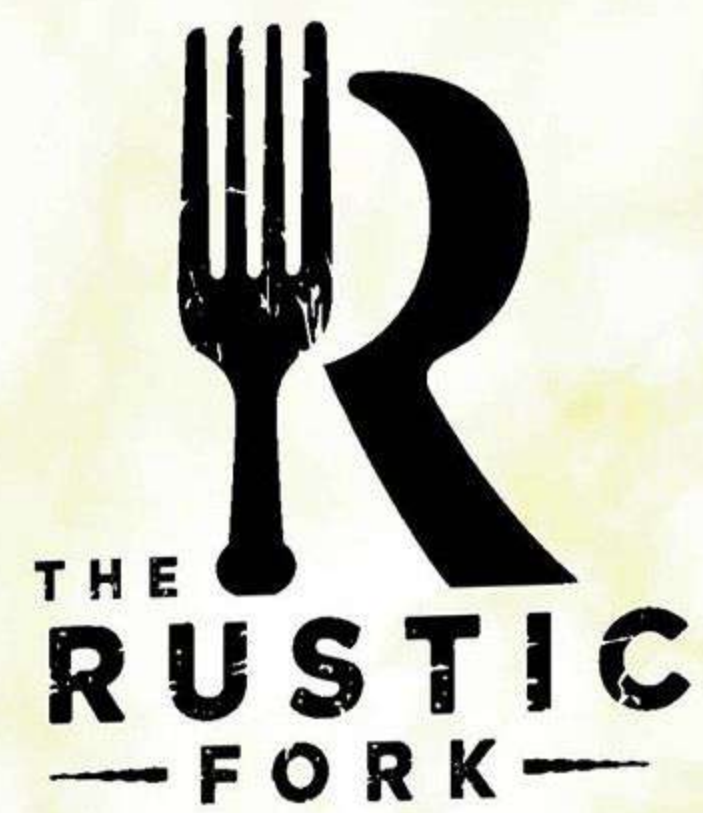




[www.therusticfork.com](http://www.therusticfork.com)





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S	
f mint.	\$4.29
rs.	\$5.99
h of lime.	\$7.89
soda.	\$6.28
nt of thyme	\$5.99
	\$6.99
cco	\$4.99





## Cocktails

Berry Bramble	\$4.29
Blackberry liqueur, fresh lemon juice, and a hint of mint.	
Smoked Old Fashioned	\$5.99
Bourbon, smoked maple syrup, and aromatic bitters.	
Cucumber Basil Smash	\$7.89
Vodka, muddled cucumber, fresh basil, and a splash of lime.	
Rosemary Gin Fizz	\$6.28
Gin, rosemary syrup, lemon juice, and a splash of soda.	
Honey Thyme Whiskey Sour	\$5.99
Whiskey, fresh lemon juice, honey syrup, and a hint of thyme	
Rustic Mule	\$6.99
Spiced rum, ginger beer, and lime.	
Tropical Sunset Spritz	\$4.99
White rum, passion fruit puree, Aperol, and prosecco	



*Where Rustic  
Charm Meets  
Culinary Excellence*

## Contact



31 Sagewood Avenue, Barrie,  
ON, Canada L9J 0K3

777-8967-MENU

info@therusticfork.com



www.therusticfork.com



## Appetizers

Farmhouse Bruschetta Toasted artisan bread topped with heirloom tomatoes.	\$3.99
Truffle Mushroom Arancini Crispy risotto balls filled with wild mushrooms.	\$4.99
Herb-Infused Goat Cheese Tart Flaky pastry with creamy goat cheese.	\$4.99
Smoked Salmon Platter House-smoked salmon served with capers.	\$5.29
Caramelized Onion Tart Buttery puff pastry topped with slow-cooked onions.	\$4.49
Maple-Glazed Pork Belly Bites Served with pickled apples.	\$6.99
Honey Mustard Glaze Crispy Brussels sprouts tossed in a sweet syrup.	\$3.89

Just  
\$ 4.99



## Main Course

Wild Mushroom Risotto Creamy Arborio rice with a medley of wild mushrooms.	\$12.99
Grilled Ribeye Steak 6 oz. prime ribeye served with garlic herb butter.	\$14.29
Pan-Seared Sea Bass Fresh sea bass with a lemon-butter sauce.	\$11.30
Braised Short Rib Slow-cooked beef short rib with a red wine reduction.	\$14.99
Rustic Chicken Pot Pie A comforting classic with tender chicken.	\$13.99
Lobster Thermidor Succulent lobster meat in a creamy brandy.	\$12.60
Herb-Crusted Lamb Chops Juicy lamb chops coated in a fragrant herb crust.	\$14.49

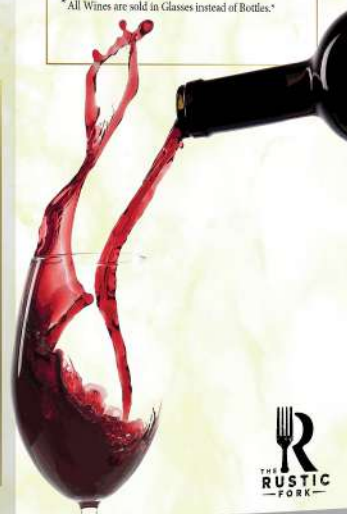
## Desert

Classic Crème Brûlée Rich vanilla custard with a caramelized sugar topping.	\$4.99
Warm Chocolate Lava Cake Decadent chocolate cake with a molten center.	\$4.29
Apple Crumble Tart Spiced apples topped with a buttery crumble.	\$5.99
Seasonal Sorbet Trio A refreshing trio of house-made sorbets.	\$6.99
Cheesecake with Berry Compote Creamy New York-style cheesecake drizzled.	\$4.49
Tiramisu Classico A classic Italian indulgence.	\$6.20
Pecan Pie A Southern favorite with a rich, gooey pecan.	\$2.99

## Wines

Cabernet Sauvignon Bold and full-bodied with notes of black cherry and oak.	\$4.50
Chardonnay Balanced with apple, pear, and a hint of oak.	\$4.99
Prosecco Light and bubbly with crisp green apple and floral notes.	\$4.09
Pinot Noir Smooth and elegant with raspberry undertones.	\$4.49
Riesling Perfect with spicy dishes or as an aperitif.	\$3.99
Sauvignon Blanc Crisp with vibrant citrus and tropical fruit flavors.	\$5.09

\*All Wines are sold in Glasses instead of Bottles.\*



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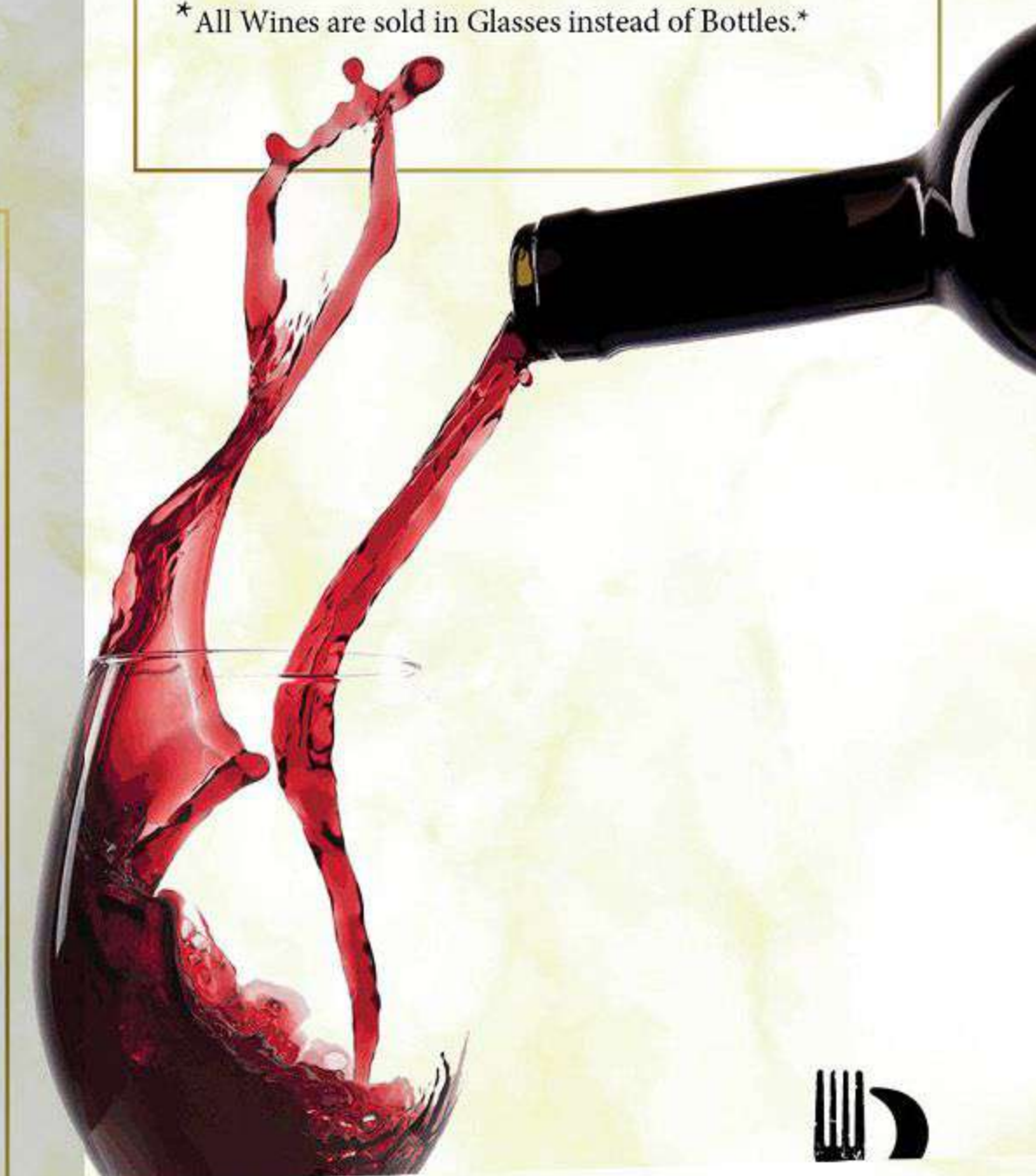
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# James William

General Manager



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