THE NEST

- AT STONE EAGLE -

SNACKS & SMALL PLATES

House-made Focaccia *12*
Served with red wine whipped butter

Fresh Shucked Oysters *6 for 36 | 12 for 72*
Rotating East Coast oysters, Stone Eagle red wine mignonette, cocktail sauce, lemon, fresh grated horseradish

Beef Tartare *32*
Hand-cut Beverly Creek tenderloin, horseradish emulsion, truffle egg yolk, black garlic, house-made chips

Zucca Fritta *21*
Tempura delicata squash, maple & pink peppercorn aioli

Nest Fries *18*
Tossed in parmesan & chives, served with truffle aioli

Short Rib Croquettes *27*
Black garlic aioli

The Nest Charcuterie *49*
Local Niagara cured meats, Manchego, Parmigiano-Reggiano, house-made focaccia, marinated olives, smoked tomato agrodolce

Warm Mediterranean Olives & Almonds *12*

Beluga Caviar Service *285*
30g of Beluga Caviar sourced from the Caspian Sea, accompanied by egg yolk, egg white, chives, crème fraîche, shallots, cornichons and traditional blini

