ST. MARYS · ONTARIO

FLOUR MILL

HOLIDAY 2026

You host, we cook

Our entertaining menu features presentation-ready dishes that require little more than unwrapping or gentle warming. We care deeply about both presentation and service, bringing the Flour Mill experience to your table. Everything we make starts with quality ingredients—organic produce from Pfenning's Organics and Loco Fields, McIntosh Farms meats, free-run eggs, and small-batch butter.

APPETIZERS

Mini Sausage Rolls with Aioli	$42 / doz
Mini Tourtière with Tomato Jam	$48 / doz
Leek, Apple & Gruyère Tartlets	$48 / doz
Smoked Salmon Latkes crème fraîche & dill	$60 / doz
Popovers with Roast Beef horseradish cream	$66 / doz
Marinated Chèvre roasted tomato & fresh herbs	$20 / piece
Marinated Olives citrus and herbs · perfected lightly warmed	$15 / jar
Roasted Spiced Nuts	$18 / jar
FM Grazing Board selection of cured meats, cheese, seasonal veg, olives and crackers	$17 pp

MAIN

Prepared dishes for sharing

Tourtière 9 × 9-inch round, serves approximately 4–6	$55
Beef Bourguignon	$25 pp
Mushroom Bourguignon	$18 pp

SIDES

Fennel & Potato Gratin with Gruyère	$10 pp
Roasted Carrots with Honey & Chilli	$8 pp
Roasted Hasselback Potatoes	$6 pp
Roasted Beets whipped ricotta, blood orange, roasted pistachio	$10 pp
Flour Mill Winter Salad fennel, citrus and lemon vinaigrette	$9 pp

SWEET

Bûche de Noël traditional Christmas yule log, serves approximately 8	$75
Ginger Cake with Orange Buttercream small / large	$45 / $75
Cranberry & Parsnip Loaf finished with cream cheese icing	$30
Mince Tarts	$3.50 each
Holiday Cookies shortbread, cranberry-orange shortbread and ricciarelli	$18–$24 / doz

72 hours notice for all preorders.
Pick-up during open hours.

order@theflourmill.ca
@the_flour_mill

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