



# DOWN THE STREET

BAR ■ RESTAURANT

FROM FIELD TO CHEF MENU - SAVOUR STRATFORD  
SEPTEMBER 25 - OCTOBER 31, 2009

## SAMPLE MENU ONLY

'SOILED REPUTATION' ORGANIC BEET and LETTUCE SALAD  
'Best Baa Farm' feta, toasted walnuts,  
roasted shallot cider vinaigrette

ORGANIC GARLIC and ROSEMARY ROAST PORK TENDERLOIN  
wrapped in Berkshire guanciale,  
'Soiled Reputation' smashed fingerling potatoes  
roasted shallot Baco Noir jus

PEAR TART  
with 'Bauman Apiaries' honey  
organic house-made ice cream

Suggested wine pairing: VQA wines by the glass

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*Down the Street is proud to support local growers,  
artisans and suppliers. Local brews and imports on tap.  
Single malts, VQA wines by the glass.*

“Down the Street is  
serious about food,  
local wine and hospitality  
— but most of all it is  
seriously into fun”

BILLY MUNNELLY  
BILLYSBESTBOTTLES.COM

DOWN THE STREET, BAR AND RESTAURANT  
Susan Dunfield, Owner/Operator  
Chef: Lee Avigdor Sous Chef: David Callan  
Katie Venables Lloyd Ian Middleton Brandon Riek  
30 Ontario Street, Stratford ON  
519-273-5886  
www.downthestreet.ca

Soiled Reputation  
Organic vegetables, salad greens

Shallot Hill Farms  
Organic vegetables

Perth Pork Products  
Naturally raised heritage meats

Terry's Global Seafood  
Whitefish, Lake Trout

August Harvest  
Organic vegetables

The Butcher and Baker  
Bread, cured meats, pork, beef

Ewenity Dairy Co-operative  
Artisan sheep cheeses

Monforte Dairy  
Artisan cheeses

Woolwich Dairy  
Goat cheese

Best Baa Farm  
Feta

Caveman Crops  
Organic vegetables

Conestoga Farm  
Pork products

Bauman Apiaries  
Honey

McCully's Hill Farm  
Fresh market produce

Filsinger's Organic Orchard