

summer/fall 2025

fresh

A TASTE OF KINGSTON

FROM FARM TO TABLE

WITH PATCHWORK GARDENS &
BLACK DOG TAVERN

A HOT SPOT FOR BEER, PIZZA & FUN

WITH DAFT BREWING

EXPERIENCE THE CITY ONE BITE AT A TIME

WITH KINGSTON FOOD TOURS &
LOCAL FAVOURITES





PICK YOUR OWN APPLES!

Waddell Apples
1345 Washburn Rd., Kingston

Loughborough Heritage Orchard
3371B/C Lakeside Rd., Inverary

Wynn Farms
8191 and 9592 Highway 33, Greater Napanee

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Editor: Andrea Gunn. Graphic designer: Derek Rowcliffe.

Writer: Andrea Gunn. Contributors: Ashley Bradshaw, Emily Steeves.

Photography: Garrett Elliott, Tim Forbes, Viara Mileva.





*FROM **FARM** TO TABLE*

Patchwork Gardens

Chances are, if you've had a great meal at a Kingston restaurant in the last 20 years, you've had some produce from Patchwork Gardens on your plate.

Megan Joslin and Ian Stutt with their dog Millie

"OUR CUSTOMERS SAY
THEY CAN TASTE
THE DIFFERENCE,
ESPECIALLY IN OUR
CARROTS."

The farm, just north of Kingston, has built a strong network of local restaurants and grocery stores, supplying them with organic produce including salad greens, tomatoes, carrots, potatoes, beets, onions, and garlic. Owners Megan Joslin, Ian Stutt, and Eric Williams began the farm in 2004, committed to make a positive environmental and social contribution to the local food system.

Patchwork Gardens has always been a certified organic farm, which means that no synthetic fertilizers, insecticides, or herbicides are ever used. The trio have spent a lot of time building healthy soil on the farm's 25 acres in order to maximize vegetable production. "We treat the soil as a living thing," Ian says, "and not just a growing medium." Rotating crops, utilizing cover crops to minimize weeds, monitoring the air, water, and nutrients in the soil are all part of the farm's toolkit to achieve best results. So is understanding the soil: Southeastern Ontario soil can be heavy in clay. That means it is harder to work with than a sandy soil. On the other hand, clay soil holds moisture well and it provides a broad mix of minerals to growing vegetables, and that means more flavour. "Our customers say they can taste the difference," adds Eric, "especially in our carrots."



Eric Williams checks his phone for new vegetable orders.

In the early days of Patchwork Gardens, the trio had a stall to sell vegetables and plants at the Kingston Public Market. But over the years, they made more community connections and made the switch, in 2017, to supplying local grocery stores and restaurants exclusively.

Every week, Eric sends out an email to local restaurants, letting them know what vegetables are available. Orders come in by Tuesday, and every Wednesday, the Patchwork Farms van makes its deliveries. In mid-May, the only crop in the fields at Patchwork Gardens is garlic, which was planted in the fall and which will be harvested

in late summer. But in the farm's three large greenhouses, there are rows upon rows of seedlings, ready to be planted when the weather warms up a little. First will be lettuce, then carrots, beets, tomatoes, and greens. Then onions are planted out. By mid-June, all the vegetable seedlings will be out of the greenhouses and planted in the fields. "It all happens so fast!" says Megan. But if June seems like a blur of activity, then it can also feel like a long wait until the first vegetables are ready to eat. Also in the greenhouses, they grow radish and pea microgreens, highly in demand by local restaurants as nutrition-dense additions to both salads and entrées.





Nothing tastes like summer like a fresh tomato. In July, Patchwork Gardens tomatoes start appearing on restaurant menus. Over the years, says Megan, they have whittled down the types of tomatoes they grow for their restaurant partners. "There are some tomatoes – that I love – that grow so big that they get soft very easily. If we put them in a carrying tray, they'll be bruised by the time they get to the restaurant." So now, the team offers specific varieties to restaurants, ones that are full of flavour and can also handle a short truck ride. These include five big varieties and five cherry tomatoes.

Every year, Patchwork Gardens grows about 100,000 pounds of vegetables. Some of the vegetables with a short growing season, like tomatoes, are now eagerly awaited by Kingston chefs to showcase on their summer menus. Other, hardier vegetables – onions, cabbage, carrots, beets, and squash – will be cellared to provide a year-round supply.

Next time you are at a Kingston restaurant, take a moment to savour the vegetables on your plate and to appreciate the magical combination of soil, sun, rain, hard work, and care that it took to grow them.

NEXT TIME YOU ARE AT A KINGSTON RESTAURANT, TAKE A MOMENT TO SAVOUR THE VEGETABLES ON YOUR PLATE AND TO APPRECIATE THE MAGICAL COMBINATION OF SOIL, SUN, RAIN, HARD WORK, AND CARE THAT IT TOOK TO GROW THEM.



Megan Joslin waters seedlings in one of the three greenhouses. By mid-June, all of these seedlings are planted outside.

LOCAL FAVOURITES

DOWNTOWN

CHEZ PIGGY

Globally inspired cuisine
68 Princess St.

Must-try

CHA GIO SALAD

SALLY'S ROTI SHOP

203 Wellington St.
Authentic Caribbean cuisine

Must-try

*DOUBLES (CURRIED CHICKPEAS
IN SOFT DOUGH PATTIES)*

DELIGHTFULLY DIFFERENT TEA ROOM

197 Wellington St.
English-style tea room

Must-try

*SCONES WITH CLOTTED
CREAM AND JAM*

MERMAID SANDWICH FACTORY

236 Wellington St.
Innovative sandwiches

Must-try

*THE KINGPIN (PULLED PORK,
SWEET BARBECUE SAUCE,
MONTEREY JACK)*

MIDTOWN

PIZZA MONSTER

213 Montreal St.
Wood-fired pizza

Must-try

*CACIO E PEPE PIZZA
(PLUS CANNOLI FOR DESSERT)*

PAT'S RESTAURANT

455 Princess St.
Authentic Cambodian cuisine

Must-try

*THE #4: VERMICELLI
WITH SPRING ROLLS*

WEST END

OTTER CREEK KITCHEN

2792 Princess St. (plus a food truck at special events)
Burgers made from local Wagyu beef

Must-try

1000 ISLANDS BURGER

MESA FRESCA

1347 Gardiners Rd.
Mexican fusion

Must-try

POBLANOS RAJA

**FOR MORE LOCAL FAVES, CHECK
OUT RECOMMENDATIONS FROM A
FOOD TOUR GUIDE ON PAGE 20.**

visitkingston.ca/things-to-do/eat-drink



Wood-fired pizza at Pizza Monster






The Frontenac Club offers a selection of non-alcoholic "temperance cocktails" to enjoy on the patio.

PATIOS WITH MOCKTAILS

Cool off this summer on a Kingston patio with a special mocktail. They're both refreshing and Instagram-worthy.

FRONTENAC CLUB

225 King St. E.


 @frontenacclub

Arnold Gets Roasted

Roasted black tea syrup, lemon juice, and water, with a lemon Earl Grey sugar rim, fresh mint, and dehydrated lemon

SPEARHEAD BREWING COMPANY

675 Development Dr.


 @spearheadbrewingcompany

Make Your Own Mocktail

Build a mocktail with any available beverages mixed with Spearhead's Akwa botanical sparkling water

RED HOUSE DOWNTOWN

369 King St. E.

 @redhousekingston

Blackberry Basil Fizz

Blackberry syrup, soda, ginger beer, lemon, and fresh basil

THE PATIO AT AQUATERRA

1 Johnson St.


 @aquaterrakingston

Coconut Strawberry Lemonade

Muddled strawberries, lemon juice, simple syrup, lemonade & coconut water, soda, and a strawberry garnish

BLACK DOG TAVERN

69 Brock St.


 @blackdogtavernykg

Ginger & Juice

NOA London "Dry Gin," guava, lime, and ginger beer

MUSIIKKI CAFE

73 Brock St.

 @musiikkicafe

Virgin Moscow Mule

House-made sours, bitters, and ginger beer

DIANNE'S

195 Ontario St.


 @dianneskingston

Mermaid Mocktail

Blueberries, mint, soda limonada, guava juice, and lemonade

THE HELM DOCKSIDE PATIO

1 Brock St.


 @thehelmpatio

Lemonade Refresher

Lemonade, Sprite, and Blue Curaçao non-alcoholic syrup

RIVER MILL RESTAURANT

2 Cataract St.

 @therivermill

Virgin Sunset

Orange, pineapple, and cranberry juices with grenadine

MESA FRESCA

1347 Gardiners Rd.


 @mesafrescakingston

Virgin Margarita

Freshly squeezed lime juice, kosher salt, and simple syrup. Choose from mango, guava, hibiscus, or lime flavours

WHARF & FEATHER

2 Princess St.

 @wharfandfeather

Bloom & Brew

Hibiscus and lavender syrups with iced tea or lemonade



CRAVIN'



MAKING LOCAL HEALTHY FOOD ACCESSIBLE



Selena Martin has a passion for helping people eat great, healthy food. Her business Cravin' offers children's cooking classes to teach kids where their food comes from, as well as how to create simple, healthy meals.

"I'm teaching kids how to feed themselves and their parents, and they get a lot of confidence from that," Selena says. She also supports picky eaters by offering them options and encouraging them to ask, "What could I put in this recipe instead of onions? And how would it taste different?"

"You can always switch up a recipe," Selena tells them. "You can always make something that you want to eat."

Today's class is making hash browns. Each child gets a potato. As they scrub the dirt off their potatoes in the sink, Selena tells them how these potatoes are stored with dirt on them, to help keep them fresh for months. After carefully chopping up their potatoes, kids can choose to add tomatoes, mushrooms, red peppers, cheese, and bacon. Their veggies get tossed in oil, then popped into the oven.

Selena Martin supervises a kids' cooking class.

After they cool down a little, the hash browns will be topped with chopped parsley and the young cooks can enjoy their creations.

In other cooking classes, kids can make individual pizzas or smoothies. "We incorporate as many colours as we can in whatever we make," says Selena. "We do a lot of fruit and veggie smoothies, and the kids guess what colour they're going to turn out!"

Cooking classes aren't the only way Selena Martin is spreading the good food message in the community. You can find her every Sunday at Kingston's Memorial Centre Farmers' Market, where she sells a variety of fresh food (as well as frozen meals to take home). Her menu changes with the seasons. In colder weather, she offers hot soups and fresh bread. Now that it's summer, she offers cold drinks as well as sandwiches, grain salads, and cookies, all using local ingredients. For her beverages, too, Selena uses seasonal fruit, like blueberries, gooseberries, and watermelon.

Everything sold at the Memorial Centre Farmers' Market is truly local – grown, raised, or made within 100 kilometres (or 62 miles) of the market itself. Selena will often get inspiration for her next culinary creation from her fellow vendors. For her cooking class, she got her potatoes from Vintage Soil Farm and bacon from Haanover View Farms, both vendors at the market. It's easy to cook locally when you've got local honey, vegetables, pork, and eggs just across the aisle.



THE MEMORIAL CENTRE FARMERS' MARKET OPERATES EVERY SUNDAY YEAR-ROUND AT 303 YORK STREET IN KINGSTON'S MIDTOWN. FROM MAY TO OCTOBER, THE MARKET RUNS OUTDOORS FROM 9 AM TO 2 PM. FROM NOVEMBER TO APRIL, THE MARKET TAKES PLACE INSIDE THE BARN ON SITE FROM 9 AM TO 1 PM. AS WELL AS LOCAL FOOD, THE MARKET OFFERS LIVE MUSIC AND OTHER ACTIVITIES.



COCOA BISTRO

ALCHEMY IN CHOCOLATE

fresh



*"WHEN YOU LOOK AT CHOCOLATE,
YOU ALWAYS THINK SWEET," SAYS
AUDREY. "THERE'S REALLY A
COMPLEXITY INVOLVED WHEN YOU
ADD IN SAVOURY THINGS, LIKE
HERBS OR NUTS OR ALCOHOL."
HER INNOVATIVE RECIPES CAN
TRANSPORT YOU, IN ONE BITE,
TO ANOTHER TIME OR PLACE.*

Kingston chocolatier Audrey Brown is an alchemist of chocolate, constantly exploring and experimenting with new, unique flavours for her handmade chocolate creations. One of her first recipes, for Limoncello Basil truffles, has become – ten years later – one of the most popular for her business, Cocoa Bistro.



1

With simple ingredients, Cocoa Bistro staff coax out flavours that evoke memories. And then with painstaking care, they create each tiny masterpiece, hand-painting tinted cocoa butter into each chocolate mold before pouring in a thin layer of dark chocolate.



2

The chocolate is then poured out again, leaving a thin shell. "It's very important that the shell is thin," says Audrey, "so that you don't meet any resistance when you bite down into the truffle."



3

Audrey assists Melanie Helsby with the completed truffles.

After the shell is set, the ganache is made. For the Limoncello Basil truffles, basil leaves are muddled into fresh cream, which is then heated to release the herb's oils. The infused cream is mixed with a white chocolate ganache, and then Limoncello liqueur and fresh lemon juice are added. This is piped into the chocolate shells. A second thin layer of chocolate seals up the truffle. The entire process for one batch – about 200 truffles – takes two days.



4

Then there's the Canadian Campfire truffle. They use Lapsang Souchong tea for its smoky flavour (sourced from Cha Cha Tea in Kingston) as well as maple pecan whisky (from King's Lock Craft Distillery in nearby Johnstown). Each truffle is topped with hand-painted white and red swirls of cocoa butter, an indication of the fiery, smoky flavours inside. The sweet and spicy Ryan Reynolds truffle features chipotle-infused caramel enrobed in dark chocolate.





Ryan Reynolds, Limoncello Basil, and Canadian Campfire truffles.

Cocoa Bistro changes up their chocolate offerings seasonally. The spring–summer collection has 12 different flavours and the fall–winter collection has 15. You can get truffles in boxes of four, 12, 15, or 24, and choose your favourite combinations. If you love traditional chocolate flavours, you can get a vanilla bean truffle, made with Madagascar vanilla bean and a milk chocolate ganache. Or you can go for something a little more unusual, like the Guavalicious, featuring guava and white chocolate ganache in a dark chocolate anatomical heart mold.

Cocoa Bistro truffles are made with a mix of international (high-quality Belgian chocolate) and local ingredients (including cream, honey, and fruit purée). Sourcing local ingredients is easy for Audrey. Every Sunday, she can be found at the Memorial Centre Farmers' Market. There, she sells her truffles as well as a selection of chocolate bars and barks. "It's an amazing place to be to connect to local food," she says. While she has a storefront in Kingston's west end, she also

loves being part of the market every Sunday, where she gets to meet visitors to Kingston as well as see her regulars. While Cocoa Bistro's creations are in great demand leading up to those holidays associated with chocolate – Valentine's Day, Mother's Day, Easter – Audrey also has a growing fan base of those who know that any day is a good day for a handmade chocolate treat.

→ **COCOA BISTRO**
840 Development Dr.
Open Tuesday – Saturday

→ **AT THE MEMORIAL CENTRE FARMERS' MARKET**
303 York St.
Sundays

BREWERY SPOTLIGHT: DAFT BREWING



The Daft team: Damien, Addie, Rylee, and Adam.

A HOT SPOT FOR BEER, PIZZA & FUN

In 2020, Daft Brewing opened up in an old garage in Kingston's midtown Williamsville neighbourhood. From its inception, Daft's owners wanted to create fun, innovative beers, as well as a relaxed community spot for beer lovers to congregate.

Five years later, Daft Brewing has become a hot spot for its iconic beers, homemade pizza, and fun community events.

NOT A BEER CONNOISSEUR?

NOT TO WORRY. DAFT'S STAFF CAN EXPLAIN THE DIFFERENT TYPES OF BEER AND THEIR FLAVOURS. (THEY ALSO HAVE COCKTAILS AND LOCALLY MADE NON-ALCOHOLIC BEVERAGES ON TAP.) SOURS – WHICH DAFT IS KNOWN FOR – CAN APPEAL TO PEOPLE WHO DON'T LIKE THE TASTE OF "TRADITIONAL" BEERS.

While the taproom always carries a rotating selection of IPAs, dark beers, and lagers, Daft has become known for its sours. Sour beers balance sweetness with a shock of acidity, a perfect choice for cooling down on a hot summer day. The flavourful tang in a sour beer can come from a variety of ingredients, including fresh fruit. One of Daft's summer offerings is "Merman," a raspberry lemonade sour created in collaboration with Black Dog Hospitality Group. It's also available at Black Dog Tavern and its sister restaurants Harper's, Dianne's, and Atomica. Merman features a blast of fresh raspberry and lemon tempered with lactose, which adds a bit of sweetness to the sour. (Daft always uses fresh fruit – never commercial fruit extracts – in its fruit-based beers.) Then there's "Da Funk," a mixed culture sour (one that uses a mix of bacteria and yeast) that has been aged in French red wine barrels. Even non-wine drinkers can appreciate how the subtle red wine and oak aromas elevate this classic sour. And as well as the beer made on-site, Daft carries a variety of kombucha and iced tea (made by Artizen Craft Beverage Co. in nearby Perth).

Different types of beer require different rest times before they are served. IPAs are best served fresh – two to three weeks from start to finish. That means if you're at Daft and you see brewmaster Addie start a new batch of IPA, you can be certain that if you return in a few weeks, the IPA on tap is at its peak. Lagers benefit from longer time in the brewery tank to develop their flavour, anywhere from three weeks to a couple of months. And sours vary, depending on their ingredients and the process used. Daft's "Da Funk" sour is aged at least a year, so the beer can soak up all the funky goodness from the wine barrels in which it's stored.



Brewmaster Addie at work.



PAIRING SUGGESTION:

THE BOLD FLAVOURS OF “DAFTLY DILL-ICIOUS” GO WELL WITH A “BARENAKED” LIGHT LAGER.

Head chef Rylee shows off Daft pizzas “Ya Basic,” “Daftly Dill-icious,” and “Slytherin Bite,” hot out of the oven.

In 2024, Daft started making Neapolitan-style pizza. Their food menu continues the brewery’s tradition of having fun names for seriously delicious offerings. And like their beers, Daft pizzas range from the classic to the adventurous. They include “Ya Basic” (red sauce, fior di latte, confit garlic, basil, and garlic oil), “Slytherin Bite” (red sauce, mozzarella, hot calabrese, candied jalapeño, hot honey, and parmesan), and “Daftly Dill-icious” (garlic butter, dill sauce, dill pickle slices, mozzarella, parmesan, and dill weed). In addition to the regular offerings on the menu, there’s always a new special pizza every month.

And while you always have the option of buying a selection of canned or bottled Daft beers to take home, what makes this place special is the casual, community atmosphere you can only experience by pulling up a chair and being part of the Daft experience. “The fun is being face-to-face with our customers,” says Daft’s owner Adam Rondeau. And that tenet has turned Daft into a happening event space, with regular weekly activities from euchre and trivia to comedy and burlesque shows. Drag Bingo takes place the second Thursday of the month, hosted by beloved Kingston drag queen Rowena Whey. And every Saturday, Daft runs a “Catch the Ace” raffle, with proceeds going to Martha’s Table, a neighbourhood service that offers nutritious meals and community supports for those in need.



Rowena Whey at Drag Bingo.

CULINARY FESTIVALS IN KINGSTON

GREEK FEST

August 16
121 Johnson St.

Greek Fest is an all-day celebration of Greek culture, food, and community in the heart of Kingston. Bring your appetite and your dancing shoes!

OPEN FARMS

September 5–7
Various locations

Explore farms, markets, orchards, a greenhouse, and a hopyard at this annual celebration of producers in Frontenac County.

KINGSTON RIBFEST & CRAFT BEER SHOW

September 5–7
Kingston Memorial Centre (303 York St.)

Enjoy ribs from five different BBQ experts, plus sides and desserts from a variety of food vendors. Sample a selection of Ontario beers. Non-alcoholic beverages are also available. This event also includes live music and kids' activities.

POUTINE FEAST

September 18–21
Kingston Memorial Centre (303 York St.)

Dig into cheesy, gravy-covered goodness at Poutine Feast featuring dozens of local poutine vendors serving up Canadian comfort food. Bring the whole family and enjoy kid-friendly fun like face-painting, balloon animals, and entertainment.

RIVERHEAD BREWING COMPANY OKTOBERFEST

October 4
631 Fortune Cr.

Raise your stein for Riverhead's eighth annual Oktoberfest celebration. The day includes the release of Riverhead's popular Oktoberfest lager, schnitzel and sausage, live music, and traditional Oktoberfest games.

fresh

MEET LOCAL CHEFS

CHEF DEMOS

Springer Market Square
July 26, 31, August 9, 16, 23

SHOP A LOCAL MARKET

KINGSTON PUBLIC MARKET

Springer Market Square
Tuesdays, Thursdays, Saturdays

MEMORIAL CENTRE FARMERS' MARKET

303 York St.
Sundays



Find more Kingston events
events.visitkingston.ca



A MINI FOOD TOUR

JESS LOWRY, GUIDE OF KINGSTON FOOD TOURS

Is there a particular seasonal ingredient that gets you excited when it shows up?

Garlic scapes and ramps. I love the short window of time when they arrive – it feels like a secret season. I go foraging for ramps every spring with the chef from the Frontenac Club. It's become a tradition.

How does local food change the energy of your food tours?

When something seasonal is on the plate, like Ontario strawberries at Mio Gelato, people pay attention. I will explain how short the season is, and suddenly it's more than dessert. One year, Fruition Berry Farm had extra pumpkins and gave them to Mio Gelato. Every scoop of pumpkin gelato that fall was made with the real thing.

What's the most surprising reaction you've seen from a guest trying something new?

The oysters at Olivea are always a moment. In a larger group, there's usually someone who's never even wanted to try one. They end up feeling like the odd one out if they don't, so they take the leap – and it's almost always a pleasant surprise. People realize oysters aren't this overpowering, scary flavour. They're actually quite nice.

Another one is the duck confit poutine at Black Dog Tavern. Almost every week, someone tells me it's their first time trying duck. I forget how little we eat it in North America. But it's always the same reaction – they didn't expect to like it, and they really do. That's a fun one for me.

Has anything unexpected ever happened on a tour?

Yes, and I still get emotional thinking about it. A few years ago, a family joined the tour: mom, dad, and two sons. I noticed the boys kept stepping away at each stop, so halfway through I quietly asked the parents if everything was okay. The mom got teary and told me they were dropping their oldest son off at Queen's that weekend. It was their last weekend together as a family before he moved away, and the boys were taking little moments to say goodbye in their own way.

She said the tour gave them exactly what they needed: space to be together, without pressure or distraction. It had nothing to do with food or facts; it was about connection. That moment really stayed with me. It reminded me how food naturally brings people together and creates space for real, meaningful time.



Jess Lowry, guide of Kingston Food Tours, on a walk downtown.

If Kingston Food Tours had a signature scent, what would it be?

Baked bread. From the pizza at Atomica to the waffle cones at Mio Gelato and the fresh loaves at Pan Chancho, that smell comes up often. Even the house focaccia at Olivea makes an impression when it's on the table – you can smell it the moment you walk in. It's simple, warm, and inviting.

What's your go-to snack when you're not leading a tour?

Bubba's pepperoni pizza. Lately, I've also been into the al pastor tacos at El Gringo. And the churros. My son once had to protect mine from a seagull, so now he calls himself my churro bodyguard.

Your last meal on earth, but it has to be in Kingston: where are you going and what are you ordering?

I'd start at Wooden Heads with smoked mozzarella, roasted garlic, and bacon on pizza. I'd probably stop for a slice at Bubba's too. And I'd have to include the squash roti from Sally's Roti Shop. It's simple, but unforgettable.

If Kingston's culinary scene were a playlist, what songs would be on it?

Hot To Go! by Chappell Roan. Do You Believe in Magic by The Lovin' Spoonful. And anything by The Tragically Hip – because it's Kingston.

Jess is one of the guides of Kingston Food Tours. Since 2017, she's been connecting visitors and locals to Kingston's food scene through storytelling, walking tours, and a genuine love of carbs.

KINGSTON FOOD TOURS OFFERS TOURS YEAR-ROUND, PROVIDING THE INSIDE SCOOP ON THE DOWNTOWN CULINARY SCENE, AS WELL AS SEVERAL TASTY BITES ALONG THE WAY.



Book a Kingston Food Tour
kingstonfoodtours.ca



A chef with a beard and tattoos is garnishing a dish in a black bowl. The chef is wearing a black shirt and has tattoos on his arms and hands. The dish appears to be a salad or a mix of ingredients, including what looks like fried items and greens. The background is a kitchen setting with various equipment and ingredients.

fresh

FROM FARM TO TABLE

Black Dog Tavern

Black Dog Tavern celebrates its 25th anniversary this year. Known for its modern takes on French brasserie staples, the Black Dog has also, since its inception, centred its menu around local and Ontario produce, proteins, and beverages.



Chef Dave Barton-Hammond prepares a pan-seared trout with local vegetables.

Fifteen years ago, when Ontario's Culinary Tourism Alliance launched its Feast On® certification program, Black Dog Tavern (then known as Le Chien Noir) was one of the first restaurants in the province to get certified. Feast On® certification signifies a commitment to source at least 25 per cent of both food and beverage on the menu from Ontario. Black Dog Tavern consistently exceeds these requirements. From appetizers to entrées to desserts, local and Ontario food products are the stars of the show. On the beverage side, the restaurant features a rotating variety of local craft beer on tap. Its wine selection includes bottles from nearby Prince Edward County vineyards and Niagara, as well as other Canadian and international vintages.

Every summer, the restaurant's menu gets a little tweak to incorporate seasonal produce or new offerings. The duck cassoulet, a Black Dog favourite, gets a summer refresh, moving from a veal stock base to a white sauce, and swapping out red cabbage for white asparagus or fiddleheads, depending on what's in season. Some Ontario fresh produce has a short window of availability, so Chef Dave Barton-Hammond likes to fully utilize them when they are available. For instance, when he can get wild ramps – an ephemeral spring delicacy – he chars them for pesto or pickles them to use as garnishes.

As well as new versions of Black Dog classics, the summer menu also unveils new dishes, like a vegan bánh mì sandwich, which uses local watercress and heirloom carrots in addition to vegan feta and a black bean-chili spread.

*EVERY SUMMER, THE RESTAURANT'S
MENU GETS A LITTLE TWEAK TO
INCORPORATE SEASONAL PRODUCE.*

Black Dog's bread service features fresh levain sourdough bread from Pan Chanco, watermelon radishes from Patchwork Gardens, and honey-whipped butter with honey from Honeyman Honey.



The trout is served with bacon-infused beet purée (beets from Salt of the Earth Farm, bacon from Creel & Gambrel), and squash galette (squash from Patchwork Gardens).



Chef Dave reels off a few of the restaurant's local suppliers. Patchwork Gardens and Salt of the Earth Farm are both favourites for their variety of vegetables. Levain sourdough bread is bought daily from Pan Chanco (just two blocks away from the restaurant). It's served as part of a bread service with butter whipped with caramelized local wild aster honey, an olive tapenade, and local radishes.

In sourcing proteins as well, the Black Dog team has developed solid relationships with Canadian farmers and suppliers. They get all their beef from Enright Cattle Company, a family farm in nearby Tweed. Whole ribeye and striploin are cut in-house for steaks; chuck is ground daily for the burgers, ensuring a 70/30 ratio of protein to fat for maximum flavour. Another family farm in Quebec supplies duck and chicken. Canadian trout is sustainably farmed. (Black Dog Tavern also uses only Ocean Wise-approved seafood products, which indicates they are sustainably sourced.)

Whatever the season, when you visit Black Dog Tavern, you can expect to be wowed by the sustainable, organic, local and regional ingredients on your plate. It's what has kept this restaurant one of Kingston's favourites for the last 25 years.

BLACK DOG TAVERN IS ONE OF FOUR RESTAURANTS RUN BY KINGSTONIAN TIM PATER. THE OTHERS - ATOMICA, DIANNE'S, HARPERS - ARE ALL ALSO FEAST ON CERTIFIED RESTAURANTS.

VISIT

→ **BLACK DOG TAVERN**
69 Brock St.
in downtown Kingston
BDtavern.com



A delivery from Patchwork Gardens.



FIVE QUESTIONS FOR

Chef

Emil Malekmudov



1

Have you always worked in hotels?

I am a hotel person. I worked in hotels in Russia and in Finland before coming to Canada. I like working for big companies: they have high standards and more variety than standalone restaurants. I don't have to stick to just one menu. [Chef Emil oversees all the culinary operations at the two co-located hotels, including their on-site restaurant, The Cannery Kitchen & Social, and banquet catering. His creations for The Cannery's 2025 Kingstonlicious prix fixe menu are shown here.]



2

As an executive chef, you don't just do the cooking, you also supervise and mentor staff. Is that part of the job you enjoy?

Yes, I like to help staff develop. Some of our kitchen staff were students or just finished their studies. They started with us during the summer, and then they came to work for us full-time, as they are already familiar with the kitchen. So, we are a small team, but very efficient.



3

Where do you get your food supplies from?

I buy from local farms. I am working on a contract with a local egg farm to supply all our eggs. I work with a local butcher. A project this summer is to put a small garden on the roof of the hotel, so we can grow herbs like rosemary and thyme. We also use local seasonal fruit in the kitchen – strawberries in the summer and apples in the fall.



4

You're originally from Russia. Is there a Russian recipe you love to make?

A syrniki is very popular in Russia. It's like a small cheesecake, fried and served with sour cream or whipped cream. Delicious.

5

What is a kitchen tool you couldn't live without?

I have to say my wooden board – I don't use plastic. My wooden board and my knife. I don't need much more than that.



Emil Makhmudov is a classically trained chef, originally from St. Petersburg, Russia. He has been executive chef at the DoubleTree and Home2 Suites by Hilton in Kingston since 2023.



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