

# Lunch Menu

"Farm-to-Table Cuisine"

## Starters

Mini "Ploughman's"

*Homemade Pâté de Campagne Terrine, "Monforte" Cheese, Pickled Vegetables*  
-16-

Pan Seared Sea Scallop with "Cumbrae Farms" Pork Belly  
Carrot & Ginger Purée, Red Chili Vinaigrette  
-20-

Chardonnay Steamed P.E.I. Mussels with Fennel Pollen Cream & Toast  
-16-

"Joel's" Salad Greens with a Poached Free Range Egg  
Smoked Bacon Vinaigrette, Focaccia Croutons  
-12-

Porcini Crusted "Organic Ocean" Albacore Tuna with Pickled Mushrooms & Wasabi  
-18-

Roasted Heirloom Beet Salad with Toasted Almonds  
"Monforte" Goat's Cheese & Dill Vinaigrette  
-15-

## Mains

Beer Battered Lake Huron Whitefish  
Rosemary Sea Salt Frites, Sea Buckthorn Tartar Sauce  
-18-

"Schuyler Farms" Lamb's Liver with Caramelized Onions  
Smoked Bacon Mashed Potatoes, Chili Fried Brussels Sprouts  
-20-

Daily Prepared Soup & Sandwich  
Served on a Housemade Rosemary Focaccia Bun  
-18-

Crispy Skin North Atlantic Mackerel Filet with "Joel's" New Potato Salad  
Tarragon Mayonnaise, Poached Free Range Egg  
-20-

East Coast Lobster "Club" on Duck Fat Fried Bread  
"Monforte" Goat's Cheese & Smoked Bacon. *Served with Simple Salad*  
-26-

Fettuccine Bolognese with "Cumbrae Farms" Pork  
Local Spinach, Lemon Ricotta  
-20-

## Side Dishes & More

Fresh Cut Frites with Rosemary Sea Salt & Malt Vinegar Mayonnaise  
-8-

Selection of Housemade & Local Charcuterie with Condiments  
-23-

Vegetarian & Vegan Options Available

Please inform your server of any dietary restrictions or allergies  
A discretionary gratuity of 18% will be added to tables of six or more guests

Chef-Owner Stephen Treadwell  
Chef de Cuisine Matthew Payne  
Sous Chef Josh Dawe  
Jr. Sous Chef Ian Vandegraaf