

Lunch Menu

"Farm-to-Table Cuisine"

Starters

Beef Tongue Pastrami with "Shoot Boss" Micro Greens & Pickled Vegetables
-14-

Pan Seared East Coast Sea Scallops with "Cumbrae Farms" Pork Belly
Parsnip "Three Ways" & Red Wine Jus
-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
-16-

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 Quinoa
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 with Housemade Chorizo
Caramelized Butternut Squash & Crumbled Blue Cheese
-22-

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 Ian Vandegraaf
Sous Chef Tyler Heath