

Lunch Menu

"Farm-to-Table Cuisine"

Starters

Roasted Red Pepper Soup with Lime Fromage Sorbet & Cheese Straw
-14-

Buttered Ontario Asparagus with a Poached Free Range Egg
"Monforte" Toscano, Truffle Vinaigrette
-16-

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

Citrus Cured Whitefish with Saffron Aioli
Mussel Vinaigrette, Daikon Radish
-20-

Confit Pork Cheek with Guanciale & Pickled Mushrooms
Sunflower Seed Risotto, Fried Onions
-18-

West Coast Albacore Tuna with Eggplant Purée
Burnt Orange, Dukkah Crumbs
-21-

Mains

Fish Cake with a Poached Free Range Egg & Sea Buckthorn Tartar Sauce
Served with Rosemary Sea Salt Frites
-18-

"VG Meat's" Dry Rubbed Bavette Steak (*served medium-rare*)
Roast Garlic & Parmesan Polenta, Pink Peppercorn Butter
-24-

Reuben Sandwich with Beef Tongue Pastrami & Housemade Sauerkraut
Smoked Cheddar, Chips
-18-

"Chef's Salad"
Cauliflower, Hard Boiled Egg, Capers, Quinoa
served with English Salad Cream & Crisp Skin Mackerel
-22-

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

Housemade Potato & Herb Gnocchi with "Marc's" Spring Mushrooms
Charred Ramps, Goat Cheese
-21-

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