

Dinner Menu

"Farm-to-Table Cuisine"

Starters

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

Salad of "Harvest 365" Heirloom Tomatoes & "Monforte" Water Buffalo Fresco
Focaccia Croutons, Crispy Basil
-16-

Parsley & Lemon Roasted Bone Marrow with Pacific Albacore Tuna Tartare, Jalapeno Mayo & Radish
-21-

Croquettes of Cold Smoked BC Sockeye Salmon with Roasted Beets
Whipped Chèvre, Dill & Orange Vinaigrette
-21-

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

Mains

Crispy Skin Muscovy Duck Breast (*served medium-rare*)
Farro & Pea Risotto, Ontario Cherry Gastrique
-36-

Pan Seared Lake Huron Pickerel with "Marc's" Wild Mushrooms
Mushroom & Soy Froth
-36-

Sesame & Hoison Glazed "VG Meats" Beef Short Ribs with Mustard Potato Purée
Summer Vegetables, Pickled Red Onion
-38-

Pan Seared Ontario Rainbow Trout with Potato Rösti
Creamed Kale, Bacon & Mussel Vinaigrette
-34-

"Cumbrae Farms" Pork Tenderloin (*served medium-rare*) with Pork Belly & Crispy Pancetta
Creamy Polenta, Pink Peppercorns, Charred Romaine Hearts
-36-

Side Dishes & More

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

Selection of Housemade & Local Charcuterie with Condiments & Toast
-23-

Chef-Owner Stephen Treadwell
Chef de Cuisine Matthew Payne
Sous Chef Ian Vandegraaf
Sous Chef Tyler Heath

Vegetarian & vegan options available upon request
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