

Lunch 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-

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

-18-

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

-16-

“Joel’s” Romaine Lettuce with “Pingue’s” 24 Month Aged Prosciutto
Black Pepper Dressing, “Monforte” Toscano

-18-

Mains

“VG Meat’s” Dry Rubbed Bavette Steak (*served medium-rare*)
Roast Garlic & Parmesan Polenta, Pink Peppercorn Butter

-24-

Housemade Potato & Herb Gnocchi with “Marc’s” Wild Mushrooms & Goat Cheese

-21-

Beer Battered Lake Huron Whitefish
Rosemary Sea Salt Frites & Sea Buckthorn Tartar Sauce

-18-

“Chef’s Salad”
Seared Rainbow Trout with Cauliflower
Hard Boiled Egg, Capers & Quinoa, English Salad Cream

-22-

Charred Eggplant & Red Onion Sandwich with Ontario Feta & Basil Pesto
Served with a bowl of Roasted Red Pepper Soup

-18-

East Coast Lobster “Club” on Duck Fat Fried Bread
“Monforte” Goat’s Cheese & Smoked Bacon. *Served with Simple Salad*

-26-

Side Dishes & More

Fresh Cut Frites with Rosemary Sea Salt & Malt Vinegar Mayonnaise

-8-

Selection of Housemade & Local Charcuterie with Condiments

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
Vegan options available

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