

Sample Lunch Menu

January

"Farm-to-Table Cuisine"

Starters

\$14 - \$22

Rutabaga Soup with Chorizo Vinaigrette
Sunchoke Chips, Lime Cream

--

Roasted Heirloom Beet Salad with Toasted Almond
"Monforte" Goat's Cheese, Dill Vinaigrette

--

Pan Seared East Coast Sea Scallops with Pumpkin Seed Risotto
Charred Squash Purée, Candied Pumpkin Seeds

--

Sesame & Hoisin Glazed Pork Belly
Pickled Autumn Mushrooms & Chili Fried Brussels Sprouts

--

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

--

Mains

\$18 - \$26

"Steak Frites"

"VG Meats" Coulotte Steak with Sauce au Poivre & House Chips

--

Housemade Potato & Herb Gnocchi with Spicy Pork Ragu
"Monforte" Toscano, Crispy Parsley

--

Seared Northern Ontario Arctic Char with a Poached Free Range Egg
"Dave's" Cauliflower, Grain Salad

--

Roasted Butternut Squash on Housemade Flatbread with L'Ermite Blue Mousse
Walnuts & Harissa *Served with a Bowl of Soup*

--

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

--

Venison & Pork Burger on a Housemade Milk Bun
"Upper Canada" Niagara Gold, Onion & Date Jam. *Served with Frites*

--

Side Dishes & More

Fresh Cut Frites with Rosemary Sea Salt & Malt Vinegar Mayonnaise

-

Selection of Housemade & Local Charcuterie with Condiments

-

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

*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*