

Sample Lunch Menu

October

"Farm-to-Table Cuisine"

Starters

\$14 - \$22

Celeriac Soup with Pear Remoulade & Crumbled Blue Cheese,
Walnut & Honey Straw

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

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Pan Seared East Coast Sea Scallops with Guanciale
Parsnips "3-Ways", Red Wine Jus

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Chipotle Honey Glazed Pork Belly with Spicy Black Beans & "Shoot Boss" Greens

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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

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Housemade Pappardelle Bolognese
"Monforte" Toscano & Brown Butter Crumbs

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"Chef's Salad"

Seared Arctic Char with Cauliflower
Hard Boiled Egg, Capers & Quinoa, English Salad Cream

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Piadina Sandwich with Butternut Squash & "Monforte" Feta
Harissa, Grain Salad

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

Side Dishes & More

Fresh Cut Frites with Rosemary Sea Salt & Malt Vinegar Mayonnaise

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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*