

# Sample Dinner Menu

January

"Farm-to-Table Cuisine"

## Starters

\$14 - \$22

Rutabaga Soup with Chorizo Vinaigrette  
Sunchoke Chips, Lime Cream

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Pan Seared East Coast Sea Scallop with Pumpkin Seed Risotto  
Crispy Lamb Belly, Charred Squash Purée, Candied Pumpkin Seeds

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

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Seared Wild Mushroom with Pickled King Oyster Mushrooms  
Crispy Poached Egg, Shaved Toscano & Porcini Chip

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Orecchiette with Butternut Squash  
Housemade Sausage, Pickled Apple, Sage Brown Butter

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## Mains

\$35 - \$40

Chicken Supreme with "Marc's" Mushrooms  
Mustard Spaetzle, Brussels Sprouts, Café au Lait Sauce

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Wild B.C. Ling Cod with Vietnamese Consommé  
Daikon, Shiitake Mushrooms, Porcini & Bacon Rice Cake

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Sesame & Hoisin Glazed "VG Meats" Beef Short Ribs with Mustard Potato Purée  
Seasonal Vegetables, Pickled Red Onion

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Seared Ontario Rainbow Trout with Potato Rösti  
Kale, Cold Water Shrimp & Mussel Vinaigrette, Bacon

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Citrus & Chili Marinated "Cumbrae Farms" Pork Loin with Crispy Pork Belly  
Black Beans, Fried Polenta

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## Side Dishes & More

Fresh Cut Frites with Rosemary Sea Salt & Malt Vinegar Mayonnaise

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Selection of Housemade & Local Charcuterie with Condiments & Toast

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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*