

# Lunch Menu

February

"Farm-to-Table Cuisine"

## Starters

\$14 - \$21

Harissa Spiced Squash Soup with Chickpeas  
Toasted Sunflower Seeds & Almonds

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Roasted Heirloom Beet Salad with Toasted Coriander Granola  
Orange, Whipped Chèvre, Citrus Vinaigrette

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Scotch Egg with Pickled Vegetables and House Preserves

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

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

## Mains

\$21 - \$26

"Liver & Onions"

"Woolley's" Seared Lamb's Liver with Chili Fried Brussel Sprouts  
Potato Rösti, Caramelized Onion Soubise

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Housemade Potato & Herb Gnocchi with Putanesca  
"Monforte" Toscano, Crispy Capers, Brown Butter Crumb

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Seared Mackerel with Smoked Bacon Potato Salad  
Poached Free Range Eggs, Fingerling Chips

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East Coast Lobster "Club" on Duck Fat Fried Milk Bread  
Sundried Tomato Whipped Goat Cheese, Smoked Bacon. *Served with Salad*

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Pan Seared East Coast Sea Scallops with Pork Belly  
Parsnip Velouté, Crispy Leeks

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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

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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*