

Dinner Menu

April

"Farm-to-Table Cuisine"

Starters

\$14 - \$22

White Bean Soup with Crispy Bacon Lardon
Sweet & Sour Cabbage

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Ricotta Agnolotti with "Marc's" Wild Mushrooms
Porcini Chip & Crispy Sage

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

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Pan Seared East Coast Sea Scallops with Lamb Belly
Minted Peas, Sunchokes, Charred Scallions

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House Smoked Breast of Ontario Free Range Turkey with Wild Berry Chutney
Sweet & Bitter Greens, Mustard Vinaigrette

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Mains

\$35 - \$40

Crispy Skin Muscovy Duck Breast with Pressed Duck Confit
Parsnip Purée, Roasted Parsnips, Thyme Burnt Butter Jus

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B.C. Halibut with Lemon Butter Clams
Crushed Fingerling Potatoes, Creamed Leeks

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Slow Cooked "Woolley's" Lamb Shoulder with Braised Red Beet & Cabbage
Confit Rutabaga, Horseradish Cream

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Seared Ontario Rainbow Trout with Braised Fennel
Miso Broth, Poached Free Range Egg, Crispy Nori

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"Cumbrae Farms" Pork Tenderloin with Crispy Pork Belly
Smoked Apple and Celery Root Pavé, Caramelized Cipollini Onions

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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*