

Dinner Menu

May

"Farm-to-Table Cuisine"

Starters

\$15 - \$23

Spring Leek & Chive Soup
with Buttered Lobster & Fingerling Potato

-

Ricotta Agnolotti with "Marc's" Wild Mushrooms
Toscano Cheese & Crispy Sage

-

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

-

Pan Seared East Coast Sea Scallops with Cauliflower "Three ways"
Guanciale, Capers & Parsley Vinaigrette

-

House Smoked Breast of Ontario Free Range Turkey with Wild Berry Chutney
Sweet & Bitter Greens, "Kozlik's" Mustard Seed Vinaigrette

-

Mains

\$35 - \$40

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

-

Lake Erie Pickerel with Lemon Butter Clams
Crushed Fingerling Potatoes, Creamed Spring Leeks

-

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

-

Pan Seared Ontario Rainbow Trout with Spring Mushrooms
Quinoa, Smoked Bacon & Wild Ramp Vinaigrette

-

House Cut "Linc Farms" Pork with Crispy "Cumbrae Farms" Pork Belly
Smoked Apple & Celery Root Pavé, Caramelized Cipollini Onions

-

Side Dishes & More

Fresh Cut Frites with Rosemary Sea Salt & Malt Vinegar Mayonnaise

-

Selection of Housemade & Local Charcuterie with Condiments & Toast

-

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

*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*