

Lunch Menu

May

"Farm-to-Table Cuisine"

Starters

\$15 - \$23

Spring Leek & Chive Soup
with Buttered Lobster & Fingerling Potato
-15-

Pan Seared East Coast Sea Scallops with Cauliflower "Three ways"
Guanciale, Capers & Parsley Vinaigrette
-23-

Salad of House Smoked Breast of Ontario Free Range Turkey with Sweet & Bitter Greens
Wild Berry Chutney, Blue Cheese, Turkey Croquette & Mustard Vinaigrette
-18-

Chardonnay Steamed P.E.I. Mussels with Fennel Pollen Cream & Toast
-16-

Roasted Heirloom Beet Salad with Toasted Coriander Granola
Orange, Whipped Chèvre, Citrus Vinaigrette
-17-

Mains

\$21 - \$26

Daily Soup & Sandwich Served on Housemade Bread
-

Housemade Potato & Herb Gnocchi with Pork Bolognese & "Monforte" Toscano
-

"VG Meats" Flank Steak with Wild Mushrooms
Fried Egg, Frites & Garlic Aioli
-

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

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

Side Dishes & More

Fresh Cut Frites with Rosemary Sea Salt & Malt Vinegar Mayonnaise
-

Selection of Housemade & Local Charcuterie with Condiments
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Chef-Owner Stephen Treadwell
Chef de Cuisine Matthew Payne
Sous Chef Ian Vandegraaf

*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*