

# Sunday Lunch

"Farm-to-Table Cuisine"

April

## Starters

\$14 - \$23

White Bean Soup with Crispy Bacon Lardon  
Sweet & Sour Cabbage

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

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

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

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

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## Mains

\$20 - \$26

Eggs Benedict on an English Muffin with Housemade Sausage  
Poached Free Range Eggs, Lemon Hollandaise. *Served with Salad*

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

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

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

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

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Sunday Roast with all the Trimmings

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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

*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*