

Dinner Menu

July

"Farm-to-Table Cuisine"

Starters

\$14 - \$23

Roasted Red Pepper Soup with Lime Yoghurt Sorbet

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Housemade Linguine with "Marc's" Wild Mushrooms

Ontario Braised Rabbit & "Monforte" Toscano

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House Cured Duck Breast with Balsamic Marinated "Whitty Farms" Cherries & Fresh Cheese

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Pan Seared East Coast Sea Scallops with Cauliflower "Three ways"

Guanciale, Capers & Parsley Vinaigrette

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Tempura of "Dave Irish's" Zucchini Blossoms with Sambal Mayonnaise & Togarashi

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Mains

\$35 - \$40

Pan Seared Ontario Chicken Breast

Parsnip Purée, Roasted Parsnips, Thyme Burnt Butter Jus

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West Coast Halibut with Lemon Butter Mussels & Clams

Smoked Ontario Heirloom Tomato Risotto

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Sesame & Hoisin Glazed Beef Short Ribs with Mustard Potato Purée

Seasonal Vegetables & Pickled Red Onion

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Pan Seared Ontario Rainbow Trout with Spring Mushrooms

Quinoa, Smoked Bacon & Wild Ramp Vinaigrette

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House Cut Pork with Crispy "Cumbrae Farms" Pork Belly

Smoked Apple & Celery Root Pavé, Caramelized Cipollini Onions

Served Medium

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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

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