



Lunch Menu

Starters

Housemade Bread with Baco Noir Balsamic Vinegar & Cold Pressed Canola Oil
-6-

Fresh Cut Frites with Rosemary and Sea Salt
-10-

Selection of Housemade and Local Charcuterie & Artisanal Cheeses
Condiments and Toast
-30-

Maple Roasted Butternut Squash Soup with Candied Pecans and Crispy Sage
-14-

Chardonnay Steamed P.E.I. Mussels with Fennel Pollen Cream
Grilled Housemade Bread
-18-

Ohme Farm's Greens with Whipped Goat Cheese,
Toasted Pecans, Shaved Radish, Crabapple Vinaigrette
-16-

Mains

Caramel Brined Turkey Club Sandwich with Ontario Swiss
Smoked Bacon, Sliced Tomato, Mayonnaise on Grilled Rosemary Bread
(with side salad or soup)
-26-

“Fish & Chips”
Beer Battered Lake Huron Whitefish with Rosemary Pommes Frites
Buttered Peas, Tartar Sauce and Lemon
-21-

Housemade Tagliatelle with Wild Autumn Mushrooms
Fried Hen's Egg, Monforte Toscano Cream
-24-

“Quiche Florentine”
Sautéed Baby Spinach, Aged Cheddar & Chive
(Served with local salad greens)
-18-

Grilled Flat Iron Steak with Ndjua Sauasage Mayonnaise
Rosemary Pommes Frites, Buttered Brocollini & Red Wine Jus
-30-

*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*

Thank you for joining us. We hope you enjoy your experience

Wine List

2018 Sparkling, 13 th Street “Blanc de Blanc”	18 (6oz) / 70
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2017 Riesling, Flat Rock “Nadja’s Vineyard”	14 (6oz) / 56
2018 Chardonnay, Hidden Bench “Bistro”	17 (6oz) / 68
2018 Sauvignon Blanc, Leaning Post	17 (6oz) / 68
2019 Chenin Blanc, Big Head	16 (6oz) / 64
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2018 Rose, 2027 Cellars	12 (6oz) / 44
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2018 Pinot Noir, The Farm “Black Label”	17 (6oz) / 65
2019 Gamay, Malivoire “Genova”	18 (6oz) / 70
2018 Tuscan Red Blend, Poggio di Guardia “SerPrimo” (<i>Italy</i>)	18 (6oz) / 70
2016 Cabernet Franc, Fogolar	23 (6oz) / 90

Sparkling	NV Itinera Prosecco (<i>Italy</i>) -52- NV Tarlant Brut Reserve Champagne (<i>France</i>) -104- 2015 Schramsberg Brut Rose (<i>USA</i>) -185-
Rose	2019 Leaning Post Rose -60- 2019 Domaine La Grande Bauquiere (<i>France</i>) -65- 2010 R. Lopez De Heredia Vina Tondonia Rose Gran Reserva (Spain) -155-
White	2017 Cave Springs “Adam Steps” Riesling -79- 2012 Ravine Riesling (Botrytis Affected) -89- 2017 Charles Baker “Picone Vineyard’ Riesling -94- 2019 Tornatore Etna Bianco (<i>Italy</i>) -80- 2017 On Seven Chardonnay -97- 2017 Bachelder “Willms Vineyard” Chardonnay -104- 2017 Pearl Morissette “Cuvee Dix Neuvieme” Chardonnay -115- 2017 Domaine Oudin Chablis (<i>France</i>) -95- 2009 Maison Roche de Bellene Mersault (<i>France</i>) -174- 2017 Antica Napa Valley Chardonnay (<i>USA</i>) -133- 2019 Five Rows Sauvignon Blanc -99- 2018 Scarpetta Pinot Grigio -61- 2018 Big Head “RAW” Chenin Blanc -89- 2019 Domaine Wachau “Weissenkirchen Federspiel” Gruner Veltliner -65-
Red	2016 Creekside “Iconoclast” Syrah -79- 2016 Jean Foillard “Cote du Py” Morgon (<i>France</i>) -145- 2016 Domaine Queylus “Signature” Pinot Noir -69- 2014 Hidden Bench “Felseck Vnyd” Pinot Noir -135- 2016 Five Rows Pinot Noir -118- 2016 The Farm “Mason Vineyard” Pinot Noir -125- 2016 Rippon Pinot Noir (<i>New Zealand</i>) -167- 2017 Peay Vineyards “Pomarium” Sonoma Coast Pinot Noir (<i>USA</i>) -235- 2012 Daniel Lenko Syrah -125- 2012 Chateau Roque Medoc Bordeaux (<i>France</i>) -68- 2018 Alain Graillot Crozes-Hermitage (<i>France</i>) -125- 2016 Big Head “Select” Cabernet Franc -126- 2017 Burrowing Owl Cabernet Sauvignon -118- 2016 Adaptation Napa Valley Cabernet Sauvignon (<i>USA</i>) -222- 2017 Malivoire “Stouck Farmstead Red” -66- 2017 Icellars “Reserve Red” Red Blend -95- 2018 Venus la Universal Dido (<i>Spain</i>) -85- 2014 Henschke “Keyneton Euphonium” Red Blend (<i>Australia</i>) -166 2018 Mas Martinet “Bru” Priorat Blend (<i>Spain</i>) -109- 2012 Roagna “Langhe Rosso” Nebbiolo (<i>Italy</i>) -170- 2018 Envinata “Albahra” (<i>Spain</i>) -96- 2001 Clos des Papes Châteauneuf-du-Pape (<i>France</i>) -365-

Beer	The Exchange Amber Ale 8.5 Oast Barn Raiser Pale Ale 8.5	Silversmith Black Lager 8.5 Counterpart Blonde Ale 8.5
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**Our guests are welcome to bring their own wine at corkage fee of \$35 per bottle
 (maximum one bottle per couple)**