

# Lunch Menu

## “Farm-to-Table Cuisine”

### Starters

Daily Prepared Soup

-8-

Roasted Heirloom Beets with Sheep’s Milk Feta, Crushed Hazelnuts, Preserved Lemon,

-14-

Chardonnay Steamed P.E.I. Mussels with Fennel Pollen, Preserved Lemon and Parsley Cream

-14-

Homemade Potato and Lemon Gnocchi with Wild Mushrooms, Crispy Sage, Soy Truffle Froth

-15 /20 for main course-

“Pingue’s” 24 Month Aged Prosciutto with Local Arugula, “Monforte” Toscano, Niagara Balsamic Reduction

-16-

A Sampling of Local and Homemade Charcuterie, “Kozlik’s” Mustard, Homemade Preserves, Toast

-22-

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### Mains

Daily Prepared Soup and Sandwich

-15-

Cream Ale Battered Whitefish and Hand Cut “Thick” Chips, Malt Vinegar Mayonnaise, Pea Purée

-16-

Crispy Skin Duck Leg Confit with Three Bean “Chili”, Bacon Lardons, Cabbage, Pumpkin Seeds

-20-

Free Range Egg Omelette with Local Goat’s Cheese and “Vik’s” Spinach

- 15-

Pan Fried North Atlantic Mackerel, Smoked Bacon Potato Salad, Poached Egg Dressing, Oven Dried Tomato

-16-

Braised Beef Short Rib “Pie” with “Dave’s” Heirloom Carrots, Caramelized Onions, Thyme Jus

-18-

East Coast Lobster “Salad” on Duck Fat Fried Bread, “Monforte” Goat’s Cheese, Smoked Bacon, “Vik’s” Watercress

-20-

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### Puddings

Nutmeg Crème Brulée with Egnog Ice Cream

-10-

Daily Feature Created by our Hard Working Team

-priced daily-

Daily Selection of Housemade Ice Creams and Sorbets

-10-

Sticky Toffee Pudding with Rosemary Caramel and Date Ice Cream

-10-

Blackberry and Lemon Curd Trifle with Salted Chocolate Ice Cream

-10-

Selection of Artisan Cheeses with Housemade Date and Nut Bread, Homemade Preserves

3 Choices -16-

5 Choices -21-

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4 Course Seasonal Tasting Menu -45-

with Niagara Wine Pairing -75-

due to food being cooked to order, there may be a short wait during busy periods

vegetarian main course options available upon request

please inform your server of any allergies or dietary restrictions

a discretionary gratuity of 18% will be added to tables of six or more guests

Chef-Owner Stephen Treadwell

Chef de Cuisine Jason Williams