

Sunday Lunch Menu

"Farm-to-Table Cuisine"

Starters

Fish Cake with a "Ling Farms" Poached Free Range Egg & Tartar Sauce

-18-

Roasted Heirloom Beet Salad with Toasted Almonds

Orange, Whipped Chèvre, Dill Vinaigrette

-17-

Roasted Butternut Squash Soup with Cinnamon Mascarpone & Maple Pecan Granola

-14-

Local Salad Greens with Autumn Apple & Wild Honey

Chili Lime Vinaigrette, Toasted Sunflower Seeds

-14-

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

-16-

Mains

Eggs Benedict on an English Muffin with Poached Free Range Eggs

Pork Belly & Lemon Hollandaise

Served with Simple Salad

-20-

Housemade Potato Gnocchi with Autumn Mushrooms

Crumbled Blue Cheese & Crispy Sage

-21-

Steak Frites with "VG Meats" Marinated Flank Steak (*served medium-rare*) with Rosemary Frites

Fried Egg & Chimichurri

-26-

Seared North Atlantic Mackerel with Cauliflower Salad

Potato Rösti, Smoked Bacon Vinaigrette

-23-

East Coast Lobster "Club" on Duck Fat Fried Bread

Sundried Tomato Whipped Goat Cheese, Smoked Bacon. *Served with Simple Salad*

-27-

Sunday Roast with all the Trimmings

-28-

Side Dishes & More

Fresh Cut Frites with Rosemary Sea Salt & Malt Vinegar Mayonnaise

-10-

Selection of Housemade & Local Charcuterie with Condiments

-26-

Chef-Owner Stephen Treadwell

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*