

Lunch Menu

“Farm-to-Table Cuisine”

Starters

Daily Soup

-14-

Autumn Mushroom & Sunchoke Salad with Whipped Chèvre & Sunchoke Chips

-18-

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

-18-

Confit Chicken Terrine with Pickled Vegetables
Red Pepper Jam, “Kozlik’s” Mustard

-15-

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

-16-

Mains

Seared North Atlantic Mackerel with Dauphinoise Potato
Braised Leeks, Charred Lemon Vinaigrette

-22-

Daily “Soup & Sandwich”

-20-

Housemade Tagliatelle with Roasted Butternut Squash
Chorizo, Squash Purée, “Monforte” Toscano

-22-

“Steak Frites”

“VG Meats” Bavette Steak (*served medium-rare*) with a Fried Free-Range Egg & Salsa Verde

-28-

East Coast Lobster “Club” on Duck Fat Fried Bread
Whipped Goats Cheese, Smoked Bacon. *Served with a Simple Salad*

-27-

Side Dishes & More

Fresh Cut Frites with Rosemary Sea Salt & Malt Vinegar Mayonnaise

-10-

Selection of Housemade & Local Charcuterie with Condiments

-26-

*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*