

Lunch Menu

“Farm-to-Table Cuisine”

Starters

Daily Soup

-14-

Roasted Heirloom Beet Salad with “Monforte” Goats Cheese
Toasted Hazelnuts, Sherry Vinaigrette

-16-

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

-16-

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

-18-

Housemade Potato & Porcini Gnocchi with “Marc’s” Wild Mushrooms
Roasted Sunchokes, Sautéed Kale, Crumbled Blue Cheese

-17 / 22 as a main course-

Mains

“Fish & Chips” with Beer Battered Lake Huron Whitefish
Rosemary Sea Salt Frites, Tartar Sauce

-20-

Daily “Soup & Sandwich”

-20-

Roasted Lake Huron Trout with Pancetta
Iceberg Wedge Salad, Pickled Eggs, Saffron & Buttermilk Dressing

-24-

Grilled “VG’s” Flat Iron Steak with Smoked Cheddar Potato Purée
Pearl Onions, Chili Fried Brussels Sprouts

-25-

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
Vegetarian & Vegan options available*