

# Sunday Lunch Menu

"Farm-to-Table Cuisine"

## Starters

Daily Soup

-14-

Pancake with "Cumbrae Farms" Smoked Bacon  
Preserved "Whitty Farms" Blackberries, "Colbey's" Maple Syrup

-15-

Heirloom Beet Salad with Whipped "Monforte" Goats Cheese & Toasted Hazelnut Vinaigrette

-17-

House-made Potato & Porcini Gnocchi with "Marc's" Wild Winter Mushrooms  
Roasted Sunchoke, Sautéed Kale, Crumbled Blue Cheese

-16/22 for main course-

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

-16-

## Mains

Eggs Benedict on an English Muffin with Poached Free Range Eggs  
"Cumbrae Farms" Pork Belly & Lemon Hollandaise

-20-

Steak Frites with "VG Meats" Bavette Steak (*served medium-rare*) and Rosemary Frites  
Fried Free-Range Egg, Chimichurri

-26-

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

-24-

"Linc Farms" Free-Range Egg Omelette with Wild Winter Mushrooms & Smoked Cheddar  
*Served with a Simple Salad & Toast*

-18-

East Coast Lobster "Club" on Duck Fat Fried Bread  
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-

*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*