

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 Spring 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 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*