

Lunch Menu

"Farm-to-Table Cuisine"

Starters

Daily Soup

-14-

Local Heirloom Tomato Salad with "Monforte" Goats Cheese
Basil, Garlic Croutons, Sherry Vinegar

-17-

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 & Herb Gnocchi with "Marc's" Summer Mushrooms
Swiss Chard, Shaved Toscano Cheese

-17 / 22 as a main course-

Mains

Pan Seared Mackerel with a Poached Egg
Potato Salad, Crunchy Mustard, Housemade Potato Chips

-22-

Housemade Cheeseburger with "VG Meats" Beef and "Upper Canada" Niagara Gold
Pickled Onion, Sambal Mayonnaise, Frites

-22-

Iceberg Wedge Salad with Roasted Atlantic Salmon
Pancetta, Sauce Gribiche, Saffron & Buttermilk Dressing

-24-

Grilled "VG Meats" Flat Iron Steak with Sautéed Mushrooms
Frites, Blue Cheese Butter

-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*