

# Sunday Lunch Menu

"Farm-to-Table Cuisine"

## Starters

Daily Soup

-14-

Pancake with "Cumbrae Farms" Smoked Bacon  
Seasonal Fruit, "Colbey's" Maple Syrup

-15-

Local Heirloom Tomato Salad with Buffalo Mozzarella  
Focaccia Croutons, Sherry Vinegar

-18-

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

-17 / 22 as a 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-

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

-22-

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

-22-

"Linc Farms" Free-Range Egg Omelette with Zucchini, Smoked Salmon, Goat Cheese  
*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*