

# Sunday Lunch Menu

"Farm-to-Table Cuisine"

## Starters

Butternut Squash & Coconut Milk Soup with Roasted Peanuts and Coriander Pesto

-14-

Pickarel & Arctic Char Fish Cake  
Poached Egg, Tarragon Aioli, Chili & Cilantro Slaw

-15-

Roasted Heirloom Beet Salad  
"Monforte" Chevre, Toasted Hazelnuts, Dill Vinaigrette

-17-

Smoked Bacon Pancake with Maple Syrup & Whipped Butter

-12-

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

-16-

## Mains

Eggs Benedict on an English Muffin with Poached Free Range Eggs  
Hot Smoked Salmon, Dill Hollandaise

-20-

Confit Duck Leg with Fried Egg  
Beluga Lentils, Double Smoked Bacon, Winter Vegetables, Red Wine Jus

-24-

Housemade Tagliatelle with Pork & Beef Bolognese  
Shaved Parmesan, Brown Butter Crumb

-22-

"Linc Farms" Free-Range Egg Omelette with Mushrooms, Caramelized Onions, Aged 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-

Soy Marinated "VG Meats" Flank Steak with Buttered Broccolini & Smoked Sweet Potato Purée

-25-

## 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*