

## Lunch Menu

### Starters

Housemade Bread with Baco Noir Balsamic Vinegar & Cold Pressed Canola Oil  
-6-

Fresh Cut Frites with Rosemary and Sea Salt  
-10-

Selection of Housemade and Local Charcuterie & Artisanal Cheeses  
Condiments and Toast  
-30-

Maple Roasted Butternut Squash Soup with Candied Pecans and Crispy Sage  
-14-

Chardonnay Steamed P.E.I. Mussels with Fennel Pollen Cream  
Grilled Housemade Bread  
-18-

Ohme Farm's Greens with Whipped Goat Cheese,  
Toasted Pecans, Shaved Radish, Crabapple Vinaigrette  
-16-

### Mains

Caramel Brined Turkey Club Sandwich with Ontario Swiss  
Smoked Bacon, Sliced Tomato, Mayonnaise on Grilled Rosemary Bread  
*(with side salad or soup)*  
-26-

“Fish & Chips”  
Beer Battered Lake Huron Whitefish with Rosemary Pommes Frites  
Buttered Peas, Tartar Sauce and Lemon  
-21-

Housemade Tagliatelle with Wild Autumn Mushrooms  
Fried Hen's Egg, Monforte Toscano Cream  
-24-

“Quiche Florentine”  
Sautéed Baby Spinach, Aged Cheddar & Chive  
*(Served with local salad greens)*  
-18-

Grilled Flat Iron Steak with Ndjua Sauasage Mayonnaise  
Rosemary Pommes Frites, Buttered Brocollini & Red Wine Jus  
-30-

## Wine List

2018 Sparkling, 13 <sup>th</sup> Street “Blanc de Blanc”	18 (6oz) / 70
-	
2017 Riesling, Flat Rock “Nadja’s Vineyard”	14 (6oz) / 56
2018 Chardonnay, Hidden Bench “Bistro”	17 (6oz) / 68
2018 Sauvignon Blanc, Leaning Post	17 (6oz) / 68
2019 Chenin Blanc, Big Head	16 (6oz) / 64
-	
2018 Rose, 2027 Cellars	12 (6oz) / 44
-	
2018 Pinot Noir, The Farm “Black Label”	17 (6oz) / 65
2019 Gamay, Malivoire “Genova”	18 (6oz) / 70
2018 Tuscan Red Blend, Poggio di Guardia “SerPrimo” ( <i>Italy</i> )	18 (6oz) / 70
2016 Cabernet Franc, Fogolar	23 (6oz) / 90

<b>Sparkling</b>	NV Itinera Prosecco ( <i>Italy</i> ) -52- NV Tarlant Brut Reserve Champagne ( <i>France</i> ) -104- 2015 Schramsberg Brut Rose ( <i>USA</i> ) -185-
<b>Rose</b>	2019 Leaning Post Rose -60- 2019 Domaine La Grande Bauquiere ( <i>France</i> ) -65- 2010 R. Lopez De Heredia Vina Tondonia Rose Gran Reserva (Spain) -155-
<b>White</b>	2017 Cave Springs “Adam Steps” Riesling -79- 2012 Ravine Riesling (Botrytis Affected) -89- 2017 Charles Baker “Picone Vineyard” Riesling -94- 2019 Tornatore Etna Bianco ( <i>Italy</i> ) -80- 2017 On Seven Chardonnay -97- 2017 Bachelder “Willms Vineyard” Chardonnay -104- 2017 Pearl Morissette “Cuvee Dix Neuvieme” Chardonnay -115- 2017 Domaine Oudin Chablis ( <i>France</i> ) -95- 2009 Maison Roche de Bellene Meursault ( <i>France</i> ) -174- 2017 Antica Napa Valley Chardonnay ( <i>USA</i> ) -133- 2019 Five Rows Sauvignon Blanc -99- 2018 Scarpetta Pinot Grigio ( <i>Italy</i> ) -61- 2018 Big Head “RAW” Chenin Blanc -89- 2019 Domaine Wachau “Weissenkirchen Federspiel” Gruner Veltliner ( <i>Austria</i> ) -65-
<b>Red</b>	2016 Creekside “Iconoclast” Syrah -79- 2015 Dominique Piron “Côte du Py” Morgon ( <i>France</i> ) -129- 2016 Domaine Queylus “Signature” Pinot Noir -69- 2017 Cloudsley Cellars “Homestead Vineyard” Pinot Noir -115- 2017 Five Rows Pinot Noir -118- 2019 Back 10 Cellars “Blood, Sweat and Years” Pinot Noir -95- 2016 Rippon Pinot Noir ( <i>New Zealand</i> ) -167- 2017 Peay Vineyards “Pomarium” Sonoma Coast Pinot Noir ( <i>USA</i> ) -235- 2012 Daniel Lenko Syrah -125- 2018 Alain Graillot Crozes-Hermitage ( <i>France</i> ) -125- 2016 Big Head “Select” Cabernet Franc -126- 2017 Burrowing Owl Cabernet Sauvignon -118- 2016 Adaptation Napa Valley Cabernet Sauvignon ( <i>USA</i> ) -222- 2017 Malivoire “Stouck Farmstead Red” -66- 2017 Icellars “Reserve Red” Red Blend -95- 2015 Chateau Morillon Saint Emilion Grand Cru ( <i>France</i> ) -95- 2018 Venus la Universal Dido ( <i>Spain</i> ) -85- 2016 Clonakilla Shiraz-Viognier ( <i>Australia</i> ) -185- 2012 Roagna “Langhe Rosso” Nebbiolo ( <i>Italy</i> ) -170- 2018 Envinata “Albahra” Garnacha Tintorera ( <i>Spain</i> ) -96- 2001 Clos des Papes Châteauneuf-du-Pape ( <i>France</i> ) -365- 2010 Chateau Gazin Pomerol ( <i>France</i> ) -390-
<b>Beer</b>	The Exchange Amber Ale <b>8.5</b> Silversmith Black Lager <b>8.5</b> Oast Barn Raiser Pale Ale <b>8.5</b> Counterpart Blonde Ale <b>8.5</b>