



Lunch Menu

Starters

Housemade & Local Charcuterie with Selection of Artisanal Cheeses from Cheese Boutique
-38-

Chilled Peach Gazpacho with Quiet Acres Peaches and Pickled Chilies
-14-

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

Roasted Summer Beets, Whipped Goat's Cheese, Toasted Hazelnuts, Dill Vinaigrette
-16-

Monforte Sheep's Milk Fresco Cheese, Heirloom Tomatoes, Peaches, Balsamic
-20-

Mains

Pan Seared East Coast Scallops, Fennel & Saffron Cream, Crispy Pork Belly
-30-

Roasted Atlantic Salmon Fillet, Cucumber & Dill Salad, Crème Fraîche, Pickled Red Onion
-34-

Housemade Tagliatelle, Summer Mushrooms, Shaved Parmesan, Truffle Cream
-29-

Lobster Club on Duck Fat Fried Sourdough, Double Smoked Bacon, Whipped Goat's Cheese
Local Salad Greens with Summer Truffle
-38-

Steak Frites with Grilled Beef Flank, Cafe de Paris Butter, Rosemary Salted Frites, Red Wine Jus
-38-

Dessert

Vanilla Creme Brûlée with Brown Butter Madeleine Cookie
-10-

Lemon & Basil Tart with Honey and Fennel Pollen Ice Cream
-12-

Chocolate Peanut Butter Parfait, Double Chocolate Cookie Crumb, Candied Salted Peanuts
-12-

Vegan options available upon request
Please inform your server of any dietary restrictions or allergies

Thank you for joining us. We hope you enjoy your experience