



Lunch Menu

Starters

Daily Soup

-16-

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

-21-

24 Month Aged Pingue's Prosciutto, Black Garlic & Lemon Aioli, Arugula, Pecorino Romano

-23-

Ohme Farms' Lettuce, Banyuls Vinaigrette, Walnuts & Blue Cheese

-18-

Housemade & Local Charcuterie with Selection of Artisanal Cheeses

-40-

Main Course

Daily Soup & Sandwich

-22-

Saffron Risotto, Summer Squash, Whipped Ricotta

-29-

Heritage Chicken Breast, Marc's Mushrooms, Fingerlings, Smoked Bacon, Tarragon Jus

-34-

Lobster Club on Duck Fat Fried Sourdough, Double Smoked Bacon, Whipped Goat's Cheese

-42-

Grilled Ontario Beef Flank Steak, Tonnato, Blistered Cherry Tomatoes, Summer Zucchini

-44-

Pan Seared Atlantic Mackerel Fillet, Fingerling Potato Salad, Fennel & Citrus Slaw

-26-

Dessert

Chocolate Caramel Tart, Roasted Peanut Brittle, Peanut Butter Ice Cream

-14-

Vanilla Shortcake, Marinated Quiet Acres' Peaches, Raspberry Sorbet

-14-

Lemon Thyme Crème Brulée, White Chocolate & Almond Biscotti

-14-

Vegan options available upon request

This menu contains allergens including nuts and shellfish. Please inform your server of any dietary concerns