



Lunch Menu

Starters

Daily Soup

-16-

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

-21-

Pingue's Prosciutto, Asparagus, Pecorino, Arugula, Roasted Lemon Vinaigrette

-24-

Ontario Burrata, Cornbread, Sorghum, Hot Honey, Bee Pollen

-21-

Seared Scallops, Roasted Pork Belly, Kimchi Cucumber

-32-

Housemade & Local Charcuterie with Selection of Artisanal Cheeses

-40-

Main Course

"Fish & Chips" with Beer Battered Lake Huron Whitefish, Frites, Buttered Peas, Tartar Sauce

-28-

Tagliatelle, Spring Mushrooms, Miso Butter, Parmesan

-29-

Chicken Schnitzel, Baby Gem Lettuce, Radish, Hard Boiled Egg, Garlic & Black Pepper Yogurt

-30-

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

-49-

Beef Tenderloin, Truffle Potato Purée, Crispy Shallots, Sauce Bordelaise

-52-

Salmon, Potted Shrimp, Fennel & Leeks, Saffron Cream

-34-

Dessert

Quiet Acres' Strawberries, Lemon Poppy Seed Shortcake, Vanilla Whipped Cream

-14-

Milk Chocolate Crème Brûlée

-14-

Artisanal Selection of Cheese with Preserves

-28-

Vegan options available upon request

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