



Lunch Menu

Spring Market Soup

\$5

Preserved Niagara and Greens

Pickled Farmer's Market Vegetables, with Baby Salad

\$8

Market Inspired Baked Egg Dish

\$11

Hand Cut Papparadelle Noodles

Pancetta, Mushrooms, Baby Arugula, Piave Cheese Shards

\$9

as main course \$13

'Mac 'N' Cheese'

Chorizo/Brussel Sprouts/Niagara Gold Cheese/Shiitake Crumb

\$9

as main course \$13

Poached Eggs & Ham

Ginger Beer Belly, Herb Hollandaise, Acorn Squash Rostii

\$12

House Smoked Brisket Sandwich

Oka Cheese/Cracked Mustard/Cabernet Poached Pear/Napa Slaw

\$14

'Shepherd's Pie'

Braised Pork Shoulder, Niagara Root Vegetables, Cheddar Horseradish Mash

\$16

Brown Bag Salmon

Maple Black Vinegar Glaze, Wild Rice, Seasonal Vegetables, Camomile

\$18



Dinner Menu

Starters

Seasonal Soup

\$6

House Preserved Salad

*Ramps/crimson beets/organic greens
Artisanal fresh cheese/ice-syrup vinaigrette*

\$10

Bacon & Scallops

*Norm's belly/seared ocean scallops/parsnip puree
Ancient grains/pumpkin raisin dressing*

\$14

Smoked Hock Terrine

Beluga lentils/maple mustard/sourdough croutons

\$10

Mac "N" Cheese

Chorizo/Brussel sprouts/aged cheddar/shiitake crumb

\$10

Mains

Hand Cut Papparadelle 'Carbonara'

*House smoked chicken/olives/oven dried tomatoes
Foraged mushrooms/chevre*

\$16

2° Pork

Slow roasted belly and tenderloin/Yukon hash/mustard jus

\$24

Brown Bag Salmon

Seared Atlantic salmon/maple glaze/wild rice/tender greens/camomile

\$26

Surf & Turf

*AAA dry aged beef striploin/lobster risotto
Spring vegetables/natural jus*

\$32

Pacific Halibut "Chowder"

Seared filet/littleneck clams/cedar jelly

\$28

Chef de Cuisine Anthony Greco

Sous Chef Scott Hunter