

## LUNCH

Daily Soup				8.5
Daily Sandwich – greens/potato wedges				16
Green Salad – sesame lemon dressing/roasted chickpeas/parmesan				12.5
Smoked Trout – beetroot/potato salad/greens				20
	Girasole Chardonnay 2017 <i>Mendocino California</i>	5oz	12	
Ploughman's Lunch – cured meat/cheese/pickles/bread				20
	Reif Estates Pinot Grigio 2017, Niagara, ON	5oz	10	
House Burger –cheddar/bacon/onion/tomato/pickle/mayo/greens/fries				18
	Ashton Brewing Co. Amber Ale (Ashton, ON)	20oz	8.5	
Fenugreek Curry – chickpeas/potato/lentils/papadum/greens				16
	Costamolino Vermentino 2017 <i>Sardinia, Italy</i>	5oz	11	**Add Halloumi 3
Duck Confit - creamy polenta/radish/BBQ apple sauce/crispy kale				21
	Alta Maria Pinot Noir 2014 <i>Santa Barbara, Cali fornia</i>	5oz	13	
BBQ Pork Belly Rice Bowl - pickled ginger/carrots/egg				21
	Featherstone Riesling 2016 , <i>Niagara, ON</i>	5oz	13	

\*\*\* Side Smoked Trout 8 \*\*\* Side Salad 6 \*\*\* Fries 5 \*\*\*

## DESSERTS

Hazelnut Pâte à Bombe – mango fluid gel/spiced cranberry	12
Fresh Apple Fritters – raspberry coulis	9
House-made Ice Creams & Sorbets	3/Scoop



SEASONAL KITCHEN



PRIVATE DINING



GASTRO PUB



FROZEN FOODS

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