

## LUNCH

Daily Soup	5 / 9
<b>Smoked BBQ Chicken Sandwich</b> – mayo/slaw/pickles/greens/potato wedges	16.5
Septima Malbec 2017 <i>Mendoza, Argentina</i> 5oz 12	
<b>Green Salad</b> – apple/white balsamic vinegar/orange oil/almonds/ brown butter ricotta	14
<b>**Add Pork Belly 8</b>	
<b>Smoked Trout</b> – beetroot/potato salad/greens	21
Coastal Vines Chardonnay 2017, <i>California</i> 5oz 12	
<b>Ploughman's Lunch</b> – cured meat/cheese/pickles/bread	20
Reif Estates Pinot Grigio 2017, Niagara, ON 5oz 10	
<b>House Burger</b> –cheddar/bacon/onion/tomato/pickle/mayo/greens/fries	18.5
Ashton Brewing Co. Amber Ale (Ashton, ON) 20oz 9	
<b>Fenugreek Curry</b> – chickpeas/potato/lentils/pappadum/greens	16.5
Ferox Phantom Riesling 2017 <i>Niagara, ON</i> 5oz 13	<b>**Add Halloumi 3</b>
<b>Carrot &amp; Halloumi Fritters</b> – roasted eggplant/pomegranate/walnuts/flatbread	18
Costamolino Vermentino 2017 Sardinia, Italy 5oz 13	
<b>Steak Frites</b> - mushroom cream/chimichurri/wedge salad/fries	26
Septima Malbec 2017 <i>Mendoza, Argentina</i> 5oz 12	
<b>Scallops</b> – curried potato/paneer/cilantro/tomato emulsion/puffed rice	27
Coastal Vines Chardonnay 2017, <i>California</i> 5oz 12	

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

## DESSERTS

<b>Banoffee Pie</b> – ginger roasted white chocolate bavarois/wild blueberry/caramelized banana	12
<b>Fresh Warm Doughnut</b> – chocolate ganache/ice cream/shortbread crumb	9
<b>House-made Ice Creams &amp; Sorbets</b>	3.5/Scoop

