

LUNCH

Daily Soup				9
Daily Sandwich – greens/potato wedges				16.5
Green Salad – apple/white balsamic vinegar/orange oil/almonds/ brown butter ricotta/rhubarb			**Add Pork Belly 8	14
Smoked Trout – beetroot/potato salad/greens				21
	Quail's Gate Chardonnay 2016, Okanagan, BC	5oz	14	
Ploughman's Lunch – cured meat/cheese/pickles/bread				20
	Reif Estates Pinot Grigio 2017, Niagara, ON	5oz	10	
Crunchy Salad - vegetarian egg roll/marinated tofu/cashews/miso tahini dressing/chili oil				18
	Te Mania Sauv Blanc 2017 Nelson, NZ	5oz	14	
House Burger –cheddar/bacon/onion/tomato/pickle/mayo/greens/fries				18.5
	Ashton Brewing Co. Amber Ale (Ashton, ON)	20oz	9	
Fenugreek Curry – chickpeas/potato/lentils/papadum/greens				16.5
	Vionta Albariño 2017, Rias Baixas, Spain	5oz	13	**Add Halloumi 3
BBQ Pork Belly Rice Bowl - pickled ginger/carrots/egg				21
	Featherstone Riesling 2016, Niagara, ON	5oz	13	

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

DESSERTS

Hazelnut Pâte à Bombe – mango fluid gel/spiced cranberry	12
Fresh Apple Fritters – raspberry coulis	9
House-made Ice Creams & Sorbets	3.5/Scoop



SEASONAL KITCHEN



PRIVATE DINING



GASTRO PUB



CATERING

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