

SAMPLE LUNCH MENU

Daily Soup	8.5
Daily Sandwich – greens/chips	16
Green Salad – sesame lemon dressing/roasted chickpeas/parmesan	12.5
Pear Waldorf Salad – horseradish yogurt/spicy candied walnuts/radicchio/grapes/Louis d’or Appleby Lane Sauvignon Blanc 2016, <i>New Zealand</i> 5oz 12	14
Ploughman’s Lunch – cured meat/cheese/pickles/bread Fidora Pinot Grigio 2016, <i>Italy</i> 5oz 11	20
House Burger –cheddar/bacon/onion/tomato/pickle/mayo/greens/fries Ashton Brewing Co. Amber Ale (Ashton, ON) 20oz 8.5	18
Soba Noodle Pad Thai - grilled shrimp skewer/smoked tofu/charred lime/peanuts/chillies Southbrook Triomphe Riesling 2016, <i>Niagara, Ontario</i> 5oz 13	21
Hot BBQ Chicken Sandwich – slaw/pickles/mayo/fries/greens Bicycle Craft Velocipede IPA (Ottawa, ON) 20oz 8.5	17
Smoked Trout – beetroot/potato salad/greens Girasole Chardonnay 2016, <i>California</i> 5oz 12	20

*** Smoked Trout 8 *** Fries 5 ***

DESSERTS

Chocolate Mousse Cake – chocolate crumb/white chocolate & raspberry ice cream	10
Fresh Apple Fritters – raspberry coulis	9
House-made Ice Creams & Sorbets	3/scoop



SEASONAL KITCHEN



PRIVATE DINING



GASTRO PUB



FROZEN FOODS