

LUNCH

Daily Soup	8.5
Tomato Salad – avocado/red onion/almonds/feta/parsley	14
Daily Sandwich – greens/chips	16
Ploughman's Lunch – cured meat/cheese/pickles/bread	20
Fidora Pinot Grigio 2016 <i>Italy</i> 5oz 11	
Grilled Asparagus - hummus/feta/pepita dukkha/pesto	15
Appleby Lane Sauvignon Blanc 2016 <i>New Zealand</i> 5oz 12	
House Burger –cheddar/bacon/onion/tomato/pickle/mayo/greens/fries	18
Ashton Brewing Co. Amber Ale (Ashton, ON) 20oz 8.5	
Soba Noodle Pad Thai - grilled pork skewer/smoked tofu/charred lime/peanuts/chillies	18
Southbrook Triomphe Riesling 2016, <i>Niagara, Ontario</i> 5oz 13	
Hot BBQ Chicken Sandwich – slaw/pickles/mayo/fries/greens	17
Bicycle Craft Velocipede IPA (Ottawa, ON) 20oz 8.5	
Smoked Trout – beetroot/potato salad/greens	20
Estrada Creek Chardonnay 2016 <i>California</i> 5oz 10	

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

DESSERTS

Chocolate Flourless Cake – white chocolate mint mousse/candied cashews/ice cream	10
Fresh Apple Fritters – raspberry coulis	9
House-made Ice Creams & Sorbets	3/scoop



SEASONAL KITCHEN



PRIVATE DINING



GASTRO PUB



FROZEN FOODS