

Entrees (each entree comes with 2 sides)

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- ***Crispy lemon pork schnitzel*** - Herb & panko roasted Ontario pork schnitzel, lemon butter \$26
- ***8z beef tenderloin*** - Pan roasted beef tenderloin, rosemary & roasted garlic, red wine sauce \$29
- ***Fennel & lemon roasted chicken*** - Roasted Ontario chicken breast, fresh herbs & fennel \$27
- ***Blackened cajun Salmon fillet***- Char grilled blackened atlantic salmon, charred lemon dressing \$28
- ***Slow roasted Ontario leg of lamb*** - Roasted leg of lamb, fresh herbs, roasted garlic, lamb jus \$24
- ***Pear & apple pork loin*** - Roasted Ontario pork loin, braised apples onions & pears, cider & sage sauce \$ 26
- ***Maple Pripri chicken thighs***- chargrilled local chicken thighs, maple pripri glaze \$24
- ***Hot italian sausage, roasted peppers & onions*** \$19
 - ***Chicken pot pie (whole pie)*** \$24

Sides

- Roasted root vegetables
- Braised napa cabbage, & baby roasted onions
 - Creamy roasted garlic mash
 - ratatouille
 - Cauliflower gratin
- Green beans toasted & almonds & brown butter
 - Roasted fingerlings
- Braised fennel With spinach
- Mashed carrots & parsnips
- Roasted garlic mushrooms
- Honey & thyme roasted carrots

House-made daily quiches \$22

Soups: M-\$7, L-\$9

☐ Chicken curry & lentil

☐ Beef chili

Salads: M-\$8.50, L-\$10.50

A daily selection of fresh salads

**Sandwiches & paninis - Selection of house roasted meats
and fresh toppings**

\$9.50

**Daily freshly baked quiches available \$22 (whole quiche
feeds 4-6)**

Soup & Sandwich combo - \$14 Soup & Salad combo - \$12

Individual Sweet Treats - \$8.50

☐ Apple pie (whole pie)

☐ Crème Brûlée Cheesecake (Individual)\$9.50