



Starters and Salads

Available 11:30am to Close

Daily Soup 11

Rotating selection

Butterflied Shrimp 19

Peanut crumble, scallions, soy glaze

Suggested pairing: Bottega Prosecco

Kale Caesar 16

Smoked lardons, comte, anchovy dressing, crouton

ADD: Grilled Chicken Breast 7

Ricotta Gnudi 17

Sweet pea, spinach, pancetta, hazelnut, sheep queso fresco

Suggested pairing: Cave Spring Gamay

Albacore Tuna Tartare 17

Jalapenos, winter radish, chicken skin crisps, lemon gel, tonnato sauce

Suggested pairing: Robert Mondavi Private Selection Chardonnay

Braised Meatballs 17

Ontario beef, house chorizo, cheddar curds, tomato sauce, emmot cheese, focaccia

Suggested pairing: Graffigna Malbec

Confit Mushrooms 15

Café de Paris butter, Gruyere cheese, herb bread crumbs, aged goat cheddar

Suggested pairing: Cave Spring Dolomite Riesling

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Updated December 6, 2022 ~ Chef Denis Hernandez

Lunch Menu

Available 11:30am to 4:00pm

Fried Chicken Sandwich 22

Lemon & herb brined chicken thighs, pickled cabbage slaw, roasted garlic aioli,
Ace Bakery bun

Ontario Rainbow Trout 24

Roasted broccoli & cauliflower, red peppers, black beans, quinoa, arugula, lemon
vinaigrette

Suggested pairing: Kim Crawford Sauvignon Blanc

Croque Madame 18

Smoked ham, pain de mie bread, parmesan & gruyere, bechamel, fried egg

Flat Iron Steak Frites 28

Horseradish aioli, veal jus, Yukon gold potato frites or sweet potato fries

Suggested pairing: Dreaming Tree Cabernet Sauvignon

Spaghetti Squash 25

Wilted rainbow chard, Brussels sprouts, fresh basil, fine herbs, chili flakes, chevre, pecans

Suggested pairing: Kim Crawford Sauvignon Blanc

Ricotta Gnudi 32

Sweet pea, spinach, pancetta, hazelnut, sheep queso fresco

Suggested pairing: Cave Spring Gamay

Parlour Classics

Available 1130am to Close

sides include Yukon gold fries or soup
upgrade to sweet potato fries or green salad for 3

Classic Smash Burger 21

Double decker burger, cheddar, peppercorn aioli, lettuce, tomato
ADD: Bacon 4 / double cheese 3 / fried egg 2

Suggested pairing: Beau's Lug Tread Lager

Haddock and Chips One Piece 21 ~ Two Piece 25

Pickled cabbage slaw, tartar sauce, fresh cut Yukon gold fries

Dinner Menu

Available 4:30pm to Close

Veal Osso Bucco 35

Celeriac puree, rapini, rainbow carrots, tomato braise, olive tapenade

Suggested pairing: Dreaming Tree Cabernet Sauvignon

Lake Erie Pickerel 34

Sweet potato barley risotto, beetroot, maitake mushroom, dill beurre blanc

Suggested pairing: Ruffino Pino Grigio

Muscovy Duck Breast 36

Roasted cauliflower & broccoli, confit shallots, potato pave, burnt onion crumble, broccoli puree

Suggested pairing: Cave Spring Gamay

Spaghetti Squash 25

Wilted rainbow chard, Brussels sprout, fresh basil, fine herbs, chili flakes, chevre, pecans

Suggested pairing: Kim Crawford Sauvignon Blanc

Ricotta Gnudi 32

Sweet pea, spinach, pancetta, hazelnut, sheep queso fresco

Suggested pairing: Cave Spring Gamay

Braised Beef Tagliatelle 28

Cherry tomatoes, mushrooms, truffle gouda cheese, pickled shallots, pesto cream, garlic toast

Suggested pairing: Dreaming Tree Cabernet Sauvignon

Steaks

8 oz AAA Flat Iron 32

10 oz AAA New York Striploin 36

All steaks come with mini top, choice of garlic mashed potatoes, frites or sweet potato fries, veal jus

Suggested pairing: Dreaming Tree Cabernet Sauvignon