



## STARTERS

- ROASTED RED PEPPER SOUP** GF DF VG \$12  
Chefs Daily Creation
- GREEN PEA & POTATO SAMOSA** DF VG \$14  
6 Pcs | Mango Tamarind Chutney, Jalapeno Sauce, Cilantro
- FRENCH ONION SOUP DUMPLINGS** VG \$16  
6 Pcs | Caramelized Onions, Gruyere, Chives, On Baguette with Cider Glaze
- WILD RAMP AND SQUASH LATKES** DF \$16  
4 Pcs | Smoked Trout Roe, Chive Cream, Maple Syrop, Chives
- CHOPPED SALAD** VG \$18  
Kale ,Cabbage, Cucumber, Cherry Tomatoes, Beet Hummus, Feta, Falafel Crumble, Pomegranate Vinaigrette, Sumac, Chives

## MAINS

- TRUFFLE GRILLED CHEESE** VG \$18  
Cheddar, Brie, Provolone, Sunflower Seed Pesto, Baby Green Salad, Kettle Chips
- SMOKED FISH TOAST** DF \$22  
Georgian Bay Trout, Spicy Remoulade, Breakfast Radish, Pickled Shallot, Parsley, Dill, Lemon, Spring Mix Salad, Toasted Sourdough
- PIRI PIRI CHICKEN SUPREME** \$26  
Yukon Potato Puree, Crispy Maitake Mushroom, Grilled Green Beans, Demi Glace, Pea Shoots
- KALBI SHORT RIB** \$28  
Seed Crusted, Smoked Sweet Potato, Seasonal Vegetables, Kalbi Jus, Heirloom Slaw, Cilantro, Crispy Taro

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Vegan Option Available  
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## SWEETS

- CANADIAN DUO** VG \$8  
Nanaimo Bar and Butter Tart
- BERRY CHEESECAKE** VG \$14  
Graham Crust, Vanilla Cheesecake, Mixed Berry Compote, Vanilla Whipped Cream, Fresh Berries, Mint Cress

GF DF N VG V  
*Gluten Free* *Dairy Free* *Contains Nuts* *Vegetarian* *Vegan*