

Essence of
UNIONVILLE
LUNCH

Soups & Salad

SOUP OF THE DAY \$14

ONION SOUP \$15

Garlic Crostini, Gruyere, Swiss Cheese

 **UNIONVILLE SALAD (GF*)** \$18

Chefs Blend of Salad, Kave Granola, Prince Edward County Goat Cheese, Ice Wine Vinaigrette

 **CAESAR SALAD** \$18

Romaine, Cherry Tomato, Parmesan, Croutons, Bacon

 **MUSHROOM** \$16

King Oyster Mushroom, Miso Tofu, Cauliflower & Coconut

 **BURRATA (GF*)** \$19

Grilled Peach, Balsamic Glaze, Toasted Nuts, Heirloom Tomato

POKE BOWL \$22

Ahi Tuna, Brown Rice, Cucumber, Avocado, Pickled carrot & Onion, Sesame Soy Sauce, Japanese Seaweed

ADD ON FOR SALAD

Chicken \$10 | Shrimp \$12 | Salmon \$14

Shareable Appetizer

 **CHEESE** \$24

Chefs Selection of 3 Local Cheeses, Cracker, Fruit Compote, Grape

CHARCUTERIE \$28

Chefs Selection of Cured Meats, Foie Gras Torchon, Mustard, Marinated Olives

CHEESE & CHARCUTERIE \$28

Chefs selection of Local Cheese & Cured Meats, Foie Gras Touchon, Herb Toast, Seasonal Jam, Olives

CRAB CAKES \$24

Meyer Lemon Aioli, Watercress

SHRIMP (GF*) \$19

Sautéed Jumbo Shrimps, Gremolata

Pizza

 **VEGGIE PIZZA** \$20

White Sauce, Mushroom, Artichokes

PEPPERONI \$22

Ontario Pepperoni, Ontario Mozzarella, Homemade Tomato Sauce, Mushroom

MEAT LOVERS \$24

Double Smoked Bacon, Beef, Crispy Onion, Ontario Mozzarella

Pasta

 **RISOTTO (GF*)** \$34

Carnaroli Rice, Sweet Peas, Asparagus, Burrata Cheese

LINGUINI \$36

Shrimp, Baby spinach, Oven-Dried Tomato, Lemon Alfredo

ORECCHIETTE \$36

East Coast Lobster, Orecchiette Pasta, Young Parmesan

Sandwiches & Burgers

All sandwiches will be served with Fries or Salad. Add Truffle Fries \$3.

CLUB \$22

Brioche Bread, Chicken, Bacon, Swiss Cheese, Free Range Egg

 **CLASSIC GRILL CHEESE** \$24

Ontario Cheeses, Home Made Brioche

PEI LOBSTER ROLLS \$24

Homemade Brioche Rolls, Tarragon, Mayo, Side of Fries or Salad

 **PRIME RIB OR BEYOND PATTIE** \$24

Morning Moon Cheese, Sliced Tomato, Boston Bib

ENHANCEMENT \$3 EACH - Bacon, Mushroom, Caramelized Onion

Mains

CHICKEN (GF*) \$36

Local Chicken Supreme, Fingerling Potato, Chard Plant

SALMON (GF*) \$42

Citrus Smash Potato Salad, Summer Asparagus, Beurre Blanc

BEEF (GF*) \$52

AAA Beef Tenderloin, Smoked Butter Braised Potato, Duxelles

 **THAI CURRY** \$32

Vegetable Thai Curry, Tofu, Cauliflower, Carrot, Beans

SINGAPORE MARKET FRY \$36

Egg Noodles, Lap Cheong, Chicken, Shrimp, Local Vegetables, Soy Sauce

BUTTER CHICKEN \$36

Creamy Tomato Sauce, Steamed Basmati Rice, Naan, Pappadum

SIDES

Truffle Fries \$10 | Steakhouse Style Button Mushroom \$10
Heirloom Carrots, Smoked Ricotta, Truffle Honey \$10
Garlic Mashed Potato \$10

 **VEGETARIAN**  **VEGAN** **(GF*)** **GLUTEN FREE**

Please inform your server about any dietary restrictions you may have, and our chefs will be pleased to accommodate them.