

Lunch

Soups & Salad

SOUP OF THE DAY \$14

ONION SOUP \$15

Garlic Crostini, Gruyere, Swiss Cheese

 **UNIONVILLE SALAD** \$18

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

 **KALE & BEET SALAD** \$18

Candied Walnut, Feta, Red Apple, Orange Vinaigrette

 **MUSHROOM** \$17

King Oyster Mushroom, Miso Tofu,
Cauliflower & Coconut

 **SPANISH OCTOPUS** \$22

Herb Crushed Potatoes, Blood Orange,
Citrus Vinaigrette, Gremolata

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

Appetizers

CHARCUTERIE BOARD \$28

Chef's Selection of 3 Local Cheeses and Artesian Cured
Meats, Crisp Breads, Fruit Compote, Grape, Foie Gras
Torchon, Mustard, Marinated Olives

HOUSEMADE CRAB CAKES \$24

Meyer Lemon Aioli, Watercress

WEST COAST SCALLOP \$22

Chestnut & Maple Veloute, Pancetta Chips

Pasta

 **SHORT RIBS RISOTTO** \$36

Italian Carnaroli Rice,
Slow Cooked Braised Short Ribs, Au Jus

LINGUINE AL GAMBERONI \$34

Jumbo Shrimp, Oven Dried Tomato,
Meyer Lemon Alfredo

ORECCHIETTE LOBSTER \$36

East Coast Lobster, Orecchiette Pasta,
Young Parmesan

Sandwiches & Burgers

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

CLUB \$24

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

 **CLASSIC GRILL CHEESE** \$22

Ontario Cheeses, Home Made Brioche

PEI LOBSTER ROLL \$24

Homemade Brioche Rolls, Tarragon, Mayo

PRIME RIB BURGER \$24

Prince Edward County Morning Moon Cheese,
Sliced Tomato, Boston Bib

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

 **BEYOND PATTIE** \$22

Locally Sourced, Morning Moon Cheese,
Sliced Tomato, Boston Bib

ENHANCEMENT \$3 EACH - Mushroom, Caramelized Onion

Pizza

 **VEGGIE PIZZA** \$22

White Sauce, Mushroom, Artichokes

MEATILICIOUS PIZZA \$25

Ontario Smoked Bacon, Beef, Crispy Onion,
Ontario Mozzarella

Mains

 **FARM TABLE CHICKEN** \$38

Sous Vide Chicken Supreme, Fingerling Potato,
Chard Plant

 **ATLANTIC SALMON** \$44

Citrus Smash Potato Salad, Squash, Beurre Blanc

 **AAA BEEF TENDERLOIN** \$52

AAA Beef Tenderloin, Potato Gratin, Forged Mushroom,
Baby Carrots, Au Jus

 **THAI CURRY** \$32

Vegetable Thai Curry, Tofu, Cauliflower,
Carrot, Beans

SINGAPORE MARKET FRY \$36

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

BOMBAY BUTTER CHICKEN \$36

Traditional Indian Spiced, Steamed Basmati Rice,
Naan, Pappadum

SIDES - \$12 per Choice

- Truffle Fries
- Steakhouse Style Button Mushroom
- Garlic Mashed Potato
- Heirloom Carrots, Smoked Ricotta, Truffle Honey

 Chefs Signature Dish.  VEGETARIAN  VEGAN  GLUTEN FREE

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

A 13% tax will be applied, gratuities extra. For parties of six or more, a 15% gratuity will be applied. Should you have any allergy concerns, please notify your server. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.