

# 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

 **HEIRLOOM TOMATO** \$18

Duo texture of Tomato, Mozzarella Fior Di Latte, Micro Basil

 **MUSHROOM** \$17

King Oyster Mushroom, Miso Tofu,  
Cauliflower & Coconut

 **AAA BEEF TARTAR** \$22

Capers, Shallots, Grainsy Mustard,  
Quail Egg Yolk, Sourdough

**POKE BOWL** \$22

Atlantic Salmon, Brown Rice, Red Quinoa,  
Avocado, Peas, Cucumber, Pickled Red Onion,  
Japanese Seaweed, Sesame Soy Sauce

### 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

Chilli & Grapefruit Dressing, Fennel Salad

## Pasta

 **RISOTTO** \$36

Italian Carnaroli Rice, Jumbo Shrimp,  
Meyer Lemon Butter

 **CAVATELLI PASTA** \$34

House Made Vegetarian Bolognese Sauce,  
Young Parmesan Cheese

**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

**DIAVOLA PIZZA** \$25

Spicy Italian Sausage, Olives, Ontario Mozzarella

## Mains

 **FARM TABLE CHICKEN** \$38

Summer Leeks, Walnut Crusted Broccoli Florets,  
Chicken Jus

 **ATLANTIC SALMON** \$44

Citrus & Green Onion Smash Potato, Chard,  
Dill & Buttermilk Sauce

 **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.