

## APPETIZERS

- ROASTED RED PEPPER SOUP** basil pistou, aged cheddar sourdough - 9
- CAESAR SALAD** pickled zucchini dressing, bacon, sourdough croutons, parmesan - 14
- CAJUN FRIED OYSTERS** corn meal crust, remoulade - 16
- STUFFED PIQUILLO PEPPER** feta mousse, balsamic reduction, arugula - 14
- MEATBALLS** walnut pesto, arugula salad, parmesan - 16
- CARBONARA** bucatini, bacon, spring peas, egg yolk - 16
- HOUSE SMOKED SALMON LATKES** potato latkes, crème fraîche, onion, capers, dill - 18
- HEIRLOOM TOMATO PANZANELLA** dried cherry tomatoes, sourdough, herbs, scallions – 14

## OUR VEGETABLES

- BEETS** roasted and pickled beets, sautéed beet leaves - 9
- ONTARIO TOMATO TOAST** focaccia, heirloom tomato, bocconcini, arugula - 12
- BROCCOLI MARROW** roasted florets, black pepper, mustard seeds - 9
- HEIRLOOM CARROTS** caramelized cashews, almonds, sesame seeds, honey - 9
- CHARRED BRUSSEL SPROUTS** parmesan, toasted hazelnuts - 9

## MAINS

- CHICKEN POT PIE** puff pastry crust, mixed green salad - 26
- 8 OZ. CUMBRAE BURGER** tomato, lettuce, dill pickle, caramelized onion, fries - 22
- MEATLOAF** smashed red potatoes, seasonal veg, mushroom gravy - 24
- MUSSELS** chorizo, spicy tomato broth, fennel, crème fraîche, sourdough - 24
- MARKET FISH** daily selection served with seasonal sides - MP
- BERKSHIRE PORK CHOP** apple sauce, swiss chard, Spirit Tree cider green lentils- 28
- LEMON GARLIC CHICKEN** roast potato, rice, greek salad, tzatziki- 24
- VEGETABLE COCONUT CURRY** basmati rice, mint yogurt salad, papadum – 24