



**Brunch: Saturday 9:30-2pm Sunday: 9:30 - 3 pm**

**Eye Openers**

Orange or Grapefruit Juice	\$2.75	lg.	4.75
With bubbly			5.95
The Shepard House Caesar			5.95
House Brew (bottomless of course)	2.25	Cappuccino	3.25
Espresso/ Americano	2.75	The Marvelous Latte	3.75

**Brunchy Things**

A Basket of <b>Fresh Baked Scones &amp; Treats</b> w/ butter and housemade preserves	\$6.25
<b>Yogurt and Granola Parfait</b> with Fresh Cut Fruit & Muesli Scone	7.50
The <b>Farmer's Breakfast</b> : Soft Scrambled Eggs with Chives, Herb Roasted Home Fries, Bacon and Farmer's Sausage and Ancient Grain Toast	11.00
The <b>Fisher's Breakfast</b> : Soft Scrambled Eggs with Chives, Herb Roasted Home Fries And Ancient Grains Toast      with Cornmeal Crusted Perch	13.00
<b>German Apple Pancake</b> 'Dutch Baby Style' Baked with Local Apples, Brown Sugar Served with Chantilly Cream and Local Maple Syrup; Choice of Smoked Bacon or Windjammer Sausage	10.50
<b>Port's Best "Benny" - Poached eggs on Fresh Croissant</b> with 'English' bacon and Arugula, topped with Hollandaise; organic salad & herby home fries	13.50
<b>Huevos Stanley</b> Poached Eggs on Cornbread with Roasted Tomato and Avocado Chipotle Lime Hollandaise; Organic Greens and Herby Home Fries	12.50

**Lunchy Things**

<b>Daily Quiche</b> with Market Fresh Ingredients Served with Baby Green Salad and Quick Pickled Beets	\$11.00
<b>Fisherman's Pie</b> - Shrimp, Scallops, Crab and Fish with Vegetables in a Creamy White Wine and Herb Sauce, Topped with Golden Puff Pastry Served with Side Green Salad	\$14.00
<b>Crepes Normandy</b> - Buckwheat Crepes rolled around Chicken, Bacon and Shitake Mushroom with Mornay Sauce, and served with side salad	\$13.00
<b>Monte Cristo Sandwich</b> : Grilled Country Ham and Swiss on Sourdough with Grainy Mustard, Kettle Chips & Salad	\$12.00
<b>Perch 'n Fries</b> - Pan Fried Lake Erie Perch with Homefries, Slaw and Our fabulous Tartar Sauce	\$15.00

**Additions - to dress it as you like it!**

Croissant	\$2.00	Fresh Scones	\$3.50
Thick cut Bacon	\$3.50	Farmer's Sausage	\$3.00
Herby Home Fries	\$2.50	Slow Roasted Tomato	\$2.50
Ancient Grains Toast	\$2.50		

## The Windjammer Inn

Lunch: Weds - Fri 11 am -3pm

Soup of the Moment : Made from fresh ingredients at the Whim of the Kitchen Spirits Cup of Soup to Start	\$6 \$3.50
Salad of Organic Leaves & Herbs with Roasted Yam, Apple, Dried Cranberries and Pepitas, Curry Cider Vinaigrette	\$7
Daily Quiche made from Market Fresh Ingredients; Served on Petit Greens with Quick Pickled Beets	\$11
Quesadilla with Black Beans, Southwest Cheese Blend, Scallions and Peppers folded in a Flour Tortilla; with Kettle Chips and Greens	\$9
New Orleans Style Pickerel Cakes with Kettle Chips, Fresh Market Greens Mardi Gras Remoulade	\$13
Fisherman's Pie- Shrimp, Scallops, Crab and Fish with Vegetables in a Creamy White Wine and Herb Sauce, Topped with Golden Puff Pastry Served with Side Green Salad	\$14
Harvest Vegetable Tart – Roasted Squash, Sweet Potato, Caramelized Onions And Brie Cheese on Puff Pastry with Side Salad	\$10
Monte Cristo Sandwich: Grilled Country Ham and Swiss on Sourdough with Grainy Mustard, Kettle Chips & Salad	\$12
Crepes Normandy - Buckwheat Crepes rolled around Chicken, Bacon and Shitake Mushroom with Mornay Sauce, and served with side salad	\$13
Cornmeal Dusted Lake Erie Perch with Herb and Caramelized Onion Fried Potatoes, House Slaw, Lemon And Tartar	\$14

*Substitute House made Caesar Salad for Greens on any plate* \$1

***Bon Appetit!***

Our Food Philosophy- Fresh, Local, Organic, Seasonal & Sustainable  
Thank You to our Farmers

324 Smith Street ,Port Stanley, Ontario

(519) 782 - 4173

*Smallish Things*

Soup of the Moment : Made from fresh ingredients at the Whim of the Kitchen Spirits	\$8
Winter Salad of Baby Greens with Roasted Sweet Potato, Crisp Apple, Dried Cranberries Toasted Pepitas and Curry Cider Vinaigrette	\$9
Spice Roasted Pear with Gorgonzola & Mascarpone Stuffing, Maple Roasted Walnuts Baby Spinach and Rosemary White Balsamic Vinaigrette	\$10
Escargots 'Bourgogne' – Sautéed with Garlic, Lindsay's Shitakes, White Wine & Cream Served With House Made Brioche Points	\$11
Bison Tenderloin Carpaccio with Slegger's Living Cress, Green Peppercorn Aioli, Shaved Parmesan and Slow Roasted Tomato	\$14

*Bigger Things*

Chèvre and Spinach Stuffed Chicken Breast with Roasted Mini Potatoes, Market Vegetables and Roasted Red Pepper Sauce	\$24
Truffled Barley 'Risotto' with Roasted Squash, Sweet Potato and Lindsay's Shitake Mushrooms Baby Arugula and Shaved Parmagiano	\$18
Add Slow Braised Osso Buco with Gremolata	\$26
Pan Seared Fish of the Moment with Asian Rice Pilaf, Gingered Snap Peas, Citrus Wasabi Salsa	\$25
Farmgate Market's Beef Tenderloin Filet with Yukon Gold and Celeric Mash Market Vegetables and Herbed Madeira Jus	\$34
Side of Cornmeal Crusted Lake Erie Perch with Lemon & House Tartar Sauce	\$9

***Bon Appetit!***

**We use Local and Organic, Ethically Raised products as much as possible  
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