

Welcome to Our Table!!

Smallish Things

Soup of the Moment	☞ Fresh Ingredients	☞ Made with Love	\$9	
Salad of Spring Greens	☞ Cucumber, Sno Peas & New Radish	☞ Toasted Almonds	☞ Fine Herb Vinaigrette	\$14
Spring Leek Tart	☞ Local Smoked Trout	☞ Boursin Cheese	☞ Petit Greens	\$16
Polenta Cakes	☞ Sauteed Field & Forest Mushrooms	☞ Black Garlic Crema		\$15
Roasted Beets & Citrus	☞ Flash Fried Halloumi	☞ Arugula		\$15
Seared Sea Scallops	☞ Bacon, Corn & Pepper Ragout	☞ Brown Butter Crumb		\$18

Bigger Things

Spring Vegetable Risotto	☞ Roasted Fennel, Cherry Tomato & Baby Spinach, Wild Leek Pesto & Shaved Parmagiano		\$26
	With Seared Sea Scallops		\$44
Cornmeal Crusted Wild Icelandic Cod	☞ Rosemary & Garlic Crushed Potatoes		
	Brown Butter, Capers & Lemon		\$ 32
Brie & Rosemary Stuffed Chicken Supreme	☞ Rosemary & Garlic Crushed Potatoes	☞ Calvaços Pan Jus	\$34
Ontario AAA Beef Tenderloin	☞ Rosemary & Garlic Crushed Potatoes, Pan Jus & Wild Leek Chimmichurri		\$43
Add Field & Forest Sauteed Mushrooms			\$ 5

Modern Farmhouse Cuisine

Local, Seasonal & Organic Products Wherever Possible

Thank you to our Fabulous Farmers!