



FALL LUNCH

Fresh East Coast Oysters (GF, DF)

Seasonal Mignonette, Fresh Lemon & House Hot Sauce, Served on Ice
6/ \$28

Seasonal Soup (GF, DFA)

Seasonal Garnishes, Inspired by the Terroir of Huron County
\$14

Frisée Salad (GFA, DF)

Endive, Fine Herbs, Pickled Shallot, Green Apple, Tarragon & Dijon Dressing
\$18

Bison Short Rib Poutine (GF, DFA)

Mountain Oak Cheese Curds, Fine Herbs, Au Jus
\$22

Beer Battered Lake Huron Pickerel (DF, GFA)

Fresh Cut Fries, Lemon & Caper Aioli, Coleslaw
\$28

Rigatoni Pasta (DFA)

House Made Meat Balls, Arrabbiata Sauce, Basil Pesto, Fire Roasted Peppers, Grana Padano
\$28

Chef's Feature Sandwich

Please Ask Your Server For Today's Selection, Served with Fresh Cut Fries, Local Greens or Seasonal Soup
MP

Vegan Feature

Please Ask Your Server
MP

Groups of 6 or more are subject to an 18% auto gratuity All prices are subject to HST.
Please note that we cannot accommodate plate splitting or modifications. Thank you for your understanding.

Please inform your server of any allergies or dietary restrictions. Dietaries are listed, however our kitchen produces items that are not gluten free/nut free/dairy free. Additional options may be available. Consuming raw or undercooked meats, poultry, seafood, shellfish such as oysters, or eggs may increase your risk of food borne illness. Menu is seasonal and subject to change.