



LUNCH

Seasonal Soup | \$15

Seasonal Garnishes, Inspired by the Terroir of Huron County

Seasonal Garden Salad | \$16

Seeded Cracker, Crudités, Shallot Vinaigrette, Toasted Sunflower Seeds

Add Shrimp \$8 | Hayter's Turkey \$6

Classic Caesar Salad | \$16

Romaine, Metzger's Bacon, 2 Year Gouda, Duck Fat Sourdough Crouton

Add Shrimp \$8 | Hayter's Turkey \$6

Heirloom Vegetable Stir Fry | \$18

Sesame, Ginger, Rice Noodles, Cashews, Coriander

Add Shrimp \$8 | Hayter's Turkey \$6

Dark Horse Burger | \$22

Metzger's Beef Patty, Gun's Hill Cheese, Caramelized Onions, Iceberg Lettuce, Tomato, Brioche Bun,

Served with Frites Or Garden Salad

Add Bacon \$3

Fish N' Chips | \$25

Beer Battered Lake Huron White Fish, Coleslaw, Tartare, Lemon, Frites

Chef's Feature Flat Bread | \$20

Please Ask Your Server

-

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.