



LUNCH

Mixed Garden Greens (DF, GF) | \$18

Garden Vegetables, Fresh Herbs
Add Chicken Breast \$10 | Shrimp (3) \$10

Caesar Salad (GFA) | \$18

Baby Romaine, Caesar Dressing, Bacon Lardons, Duck Fat Crouton, Egg Yolk
Add Chicken Breast \$10 | Shrimp (3) \$10

Seasonal House Made Quiche | \$20

Served with Frites Or Garden Greens

Seafood Linguine | \$29

Poached Lobster, Shrimp, Garlic, Chardonnay, Soft Herbs, Heavy Cream

Cedar Villa Braised Pork Tacos (GFA) | \$22

Fire Roasted Pineapple Salsa, Pickled Red Onion, Coriander, Warm Corn Tortilla, House Made Chips

Crispy Fried Chicken Sandwich | \$24

House Ranch, Hot Honey, House Pickles, Iceberg Lettuce, Tomato, Brioche Bun, Frites or Greens

Dark Horse Burger (DFA, GFA) | \$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

Roasted Lake Huron Pickerel (DFA, GF) | \$34

Fingerling Coins, Garden Vegetables, Sauce Vierge, Basil

v = Vegetarian | gf = Gluten Friendly | df = Dairy Free | gfa = Gluten Friendly Available | dfa = Dairy Friendly Available

Groups of 6 or more are subject to an 18% auto gratuity. All prices subject to HST.
Please note that we cannot accommodate plate splitting or modifications. All menu items are at Chef's discretion & subject to change. While quantities last.

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.