

Salads & Starters

FRENCH ONION SOUP **\$9.95**

DAILY SOUP **\$6.50**

BEET DUO SALAD **\$12**

mixed greens, golden and purple beets, candied walnuts, pickled red onions, goat cheese and dijon vinaigrette 🌿 GF

FEATURED SEASONAL SALAD See our specials card for current offering

CRAB CAKES **\$12.95**

Handmade panko crusted crab cakes with mango chili salsa. 3 per order.

ARANCINI **\$10**

Handmade mozzarella stuffed risotto balls with roasted tomato marinara and parmesan 🌿

FLATBREAD **\$10**

With bruschetta mix and feta cheese

CHEESE PLATE **\$14.95** Assorted cheeses, crackers, dried figs and wine jelly 🌿

CHARCUTERIE PLATE **\$14.95**

Prosciutto, Genoa salami, capicola, bocconcini cheese, pepperoncini peppers, olives and grape tomatoes with housemade crostini and fresh baguette.

Sandwiches & Burgers

Served with your choice of one side: fresh cut fries & garlic aioli, side house salad, or soup.
Upgrade to Featured Poutine, Featured Salad, or Beet Duo Salad for \$4.00

RIB EYE STEAK SANDWICH **\$14.95**

Premium 6oz dry aged ribeye, sautéed mushrooms, sautéed onions garlic aioli on focaccia

BUTTERMILK CHICKEN SANDWICH **\$14**

Crispy coated, buttermilk marinated chicken breast, tangy cabbage slaw, pickles, garlic aioli on a kaiser

SIRLOIN BURGER **\$14**

Housemade sirloin burger with Canadian cheddar, locally smoked side bacon, caramelized onions, tomato jam, lettuce, tomato, pickle and chipotle aioli

GRILLED CHEESE **\$12**

Double smoked cheddar, 1 yr old white cheddar and housemade apple-onion jam on multigrain panini bread. 🌿 *As above with Double Smoked Side Bacon* **\$14**

BEET POTATO STACK SANDWICH **\$15**

Grilled purple beets and sweet potato, gruyere cheese, fresh arugula, chickpea romesco sauce on a bun. 🌿

🌿 Vegetarian GF Gluten Free

Lunch Entrees

40 CREEK BBQ PORK RIBS \$14.95

Half rack of tender pork side ribs with 40 Creek BBQ Sauce, served with coleslaw & fresh cut fries.

ONTARIO RAINBOW TROUT \$15

Citrus and almond crusted pan seared trout served with warm quinoa salad. **GF**

LAKE ERIE PERCH \$14.95

Fresh Lake Erie Yellow Perch in our seasoned breading, served with coleslaw, Tartar Sauce and choice of side.

BACO BRAISED BEEF RIBS \$16

Served with housemade spätzle

PORK SCHNITZEL \$14.95

Crispy breaded pork served with caramelized apples and choice of side.

SHRIMP LINGUINI \$16

Fresh linguini noodles with tomatoes, portobello mushrooms, spinach, sundried tomato pesto and our Farmer's Rose wine. Served with a warm breadstick.

FRITTATA FEATURE

Chefs Creation of featured toppings on our light Frittata base changes weekly. See our Specials Menu for our current offering. **GF**

POUTINE SPECIAL

Fresh cut fries, cheese curds and toppings that change weekly. See our Specials Menu for our current offering.

Something Sweet

Our dessert selection is always changing - keeping things fresh and fun! Ask your server about our featured seasonal dessert options.

\$7 each

PARTIES OF 8 GUESTS OR MORE ARE SUBJECT TO A 15% GRATUITY