

### *Pantry, Larder, Cellar*

Inspired by tradition and practicality, the dying agricultural art of preserving food throughout winter months has been fostered back to life in our new menu – Pantry, Larder, Cellar.

Canning, pickling and drying the abundance of root vegetables, grains, beans and nuts has captured the essence of our organic farm while maintaining the life of our crop. Our seasonal menu re-acquaints us with the feelings of freshness, sunshine and harvest year-round.

We hope you enjoy.

### Cocktails 12

*(1.5oz)*

#### Blood Orange Sour

*crown royal, blood orange purée, lemon juice*

#### Tom Collins

*willibald, bitter lemon, soda*

#### Dill Caesar

*white tequila, pickled brine, farm house pickles*

#### Citrus Sangria

*local riesling, martini bianco, meyer lemon, mixed citrus (5oz)*

#### Ice Cider Bellini

*west ave ice cider, local sparkling (5oz)*

#### Espresso Martini

*coffee infused vodka, crème de cacao, espresso*

### Spirit-Free 7

#### Herbal Tonic

#### House Sodas

*blood orange, citrus limeade, pomegranate*

### Appetizers

#### Baby Gem Salad 13

*shaved sunchoke, spiced tempura, creamy parmesan, preserved meyer lemon vinaigrette*

#### Bacon-Wrapped Country Terrine 16

*pickled cellar vegetables, fermented carrots & kale, black garlic salt, grainy mustard, grilled toast*

#### Celeriac Soup 13

*pickled apple, hazelnut mousseline, truffle vinaigrette*

#### Roasted Beet Tartare 14

*speck ham, pickled quail eggs, ontario cheddar, potato gaufrettes, house yogurt*

### Prix Fixe Lunch Menu

*choose any appetizer, entrée & dessert*

*45 per person*

### Entrées

#### Larder Sandwich 19

*chef inspired*

#### Pot Pie 28

*confit chicken, farro, cellar vegetables, tarragon velouté*

#### Roasted Char 26

*chorizo, spaghetti squash kraut, caramelized onion, fingerling potatoes, chive crème fraîche*

#### Winter Squash Carbonara 26

*roasted kabocha, pancetta, crispy sage, pumpkin seed pesto, pecorino, fresh fettucine*

#### French Omelette 18

*roasted cellar vegetables, parsnip purée, gruyère cheese*

#### Craft Cut Striploin 39

*confit red pepper, home cut fries, chipotle glaze, caramelized onion jus  
(+10 to prix fixe)*



*vegan & vegetarian options available - ask your server*