

## *Farmer's Market*

Succulent peaches, crisp corn, and tomatoes of wide varieties—Roma, Heirloom, Beefsteak and Cherry—feature prominently on our Farmer's Market menu, comprised of nutrient-rich fruits and vegetables freshly harvested by our very own staff, from our very own soil.

As the days begin to shorten and the evenings to ever so slightly cool, we invite you creekside to enjoy the best produce the late summer has to offer, whomever your company, whatever the occasion.

## Cocktails 13

*(1.5oz)*

### Peach Sour

*bearface whisky, pink peppercorn, egg whites*

### Tom Collins

*dillon's gin, lime*

### Forager's Caesar

*vodka, pickled vegetables*

### Mixed Berry Bellini

*lillet, ontario sparkling (5oz)*

### White Wine Sangria

*late autumn riesling, ginger, fruits of the season (5oz)*

### Margarita Verde

*tequila, basil, mint, lime*

## Spirit-Free 7

### Raspberry Limeade

*raspberry & nasturtium spritz*

### Herbal Tonic

*fever tree tonic, cucumber, black pepper*

### House Iced Tea

*ginger citrus, fresh mint, summer berry*

## Appetizers

Farm Green Salad 13  
*shaved farm vegetables, garlic croutons,  
aged gouda, citrus vinaigrette*

Tuscan Style Soup 12  
*summer beans, kale, parmesan,  
toasted bread*

Smoked Buratta 16  
*peach, basil pesto, balsamic, grilled toast*

Tomato Salad 16  
*charred corn bavarois, pickled garlic,  
toasted almonds, chili oil*

<p>Prix Fixe Lunch Menu <i>choose any appetizer, entrée &amp; dessert 45 per person</i></p>
---

## Entrées

Summer Sandwich 19  
*chef inspired*

French Omelette 18  
*roasted farm vegetables, gruyère*

Roasted Salmon 26  
*demi sec tomatoes, corn miso,  
brown sushi rice*

Fenwood Farm Chicken Breast 30  
*kale, roasted chanterelles, herbed gnocchi,  
lemon butter*

Beet Tagliolini 25  
*rivers edge chèvre, candied walnuts,  
smoked crème fraîche*

Craft Cut Striploin 33  
*roasted tomato, craft cut fries,  
red wine jus  
(+10 to prix fixe)*

