

**LUNCH \$20**

**local heirloom tomato**

poached vidalia onion | lambs lettuce | salsa verde | aged balsamic  
(vegetarian)

or

**classic chilled vichyssoise**

crème fraîche | crispy leeks

or

 **house smoked salmon pastrami**

flax seed crisp | horseradish chantilly | caper berries



**tomato & red wine braised chicken**

maffalda | confit bell peppers

or

**indian spiced potato and lentil curry with roasted cauliflower**

(vegetarian)

or

 **house poached albacore tuna salad sandwich**

lemon-caper aioli | egg brioche | just fried potato chips



**chocolate & caramel tart**

toasted peanut crunch

or

**vanilla macerated strawberry shortcake**

sweet cream | mint

or

**aged ontario farm house cheddar**

spiced apple preserve | baguette chards