



May Lunch and Brunch Menu

Small

Spiced almonds – roasted and tossed with our Manvers Spice \$6

Bread + butter – farm baked sourdough with farm churned cultured butter \$8

Pickles + ferments – seasonal vegetable preserves \$5

Farm boards – chefs selection of charcuterie, cheese and vegetables served with aioli, mustard, honey, crostini and pickles Small - \$15 Large - \$25

Large

Smoked brisket sandwich – with BBQ aioli, mustard, garden pickles, 4 year cheddar, side salad \$22

Spring vegetable tartine – our favourite vegetables of the season, whipped chevre, herbed focaccia \$18

Big salad – greens, new potatoes, shaved vegetables, lots of herbs, boiled egg, buttermilk dressing \$16

Add smoked rainbow trout \$6

Sunday Brunch and Tea

Farm hash – potatoes, onions, carrots, smoked brisket, chili sauce, aioli, spud vide egg \$18

Sourdough pancakes – with cultured butter and maple syrup OR ricotta and fruit \$13 OR \$16

Scones and tea – scones, crème fraiche, fruit preserves, and honey

Drinks

Pot of a selection of Pluck teas (a premium Ontario tea company) \$3.00 per Tea Bag

French roast coffee - \$2.50

Full bar menu available