

FARM LUNCH  
Wednesday - Saturday

Small Plates

**Brisket Hazelnuts** – Smoked hazelnuts warmed in beef fat and tossed with our Manvers Station spice rub \$6

**Bread & butter** – farm baked sourdough with cultured butter \$5

**Pickles & ferments** – seasonal vegetable preserves \$5

Seasonal Special

*We may rotate this dish regularly with fresh ingredients we get access to throughout the month*  
**Trout plate** – Rainbow trout labneh, wild leek pistou, hazelnuts and chive blossoms \$10

Farm boards

Chefs selection of South Pond charcuterie, cheese and vegetables served with aioli, mustard, honey, crackers and pickles Small - \$15 Large - \$25

Large Plates

**Smoked brisket sandwich** – black pepper brisket with Silo Stout BBQ sauce, smoked chili aioli, goat cheddar, dill pickled carrots on farm baked focaccia, served with side salad \$18

**Big salad** – farm greens, shaved mixed vegetables, herbs, whipped ricotta, herbed vinaigrette \$13  
Add crispy chicken \$6

Dessert

Dessert of the day \$6

Drinks

**Pot of a selection of Pluck Teas**

(a premium Ontario tea company) \$3.00/ Tea Bag

Earl Grey | Green Tea | Canoe Lake (Maple Smoke) | Georgian Bay (Raspberry-Blueberry) | English Breakfast

**European Dark Roast Coffee** - \$2.00

**South Pond Caesar**

homemade spicy dilly beans and pickled wild leeks, South Pond's *Not Your Average Caesar Rimmer*, Casteel's Caesar Mix and Otonabee Vodka - \$10.00

**Full wine list and bar menu available**

Everything we make is from fresh ingredients from nearby farms, so if there are certain ingredients that for some reason aren't available to us, we will always replace it with a close substitute

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*Sunday Only*

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**Large Plates**

**Big salad** – farm greens, shaved mixed vegetables, herbs, whipped ricotta, herbed vinaigrette \$13 Add chicken leg and crispy skin \$6

**Farm hash** – potatoes, onions, carrots, smoked brisket OR grilled vegetables, chili sauce, aioli, sous vide egg \$18

**Sourdough French Toast** – farm baked sourdough soaked in eggs and cream served with cultured butter and maple syrup OR ricotta and fruit \$13 OR \$16

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