

FARM LUNCH
Wednesday - Saturday

Special Small Plate of the Week

Trout plate – Rainbow trout gravlax, charred garlic scape salsa verde, smoked chili, preserved lemon, toasted almonds \$10

Small Plates

Almonds – Brined and roasted almonds \$6

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

Pickles & ferments – seasonal vegetable preserves \$5

Large Plates

Farm boards - Chefs selection of South Pond charcuterie, cheese and vegetables served with aioli, mustard, South Pond's onion marmalade, crackers and pickles Small - \$15 Large - \$25

Smoked brisket sandwich – Salt and pepper smoked brisket, pickled green tomatoes, goat cheddar, basil aioli on herbed focaccia, served with side salad \$18

Panzanella Salad – warm sourdough croutons, tomatoes, whipped chèvre, farm greens, herbs \$16

Dessert

Baker's Choice Dessert \$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

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

European Dark Roast Coffee - \$2.00

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

FARM BRUNCH
Sunday Only

Special Small Plate of the Week

Trout plate – Rainbow trout gravlax, charred garlic scape salsa verde, smoked chili, preserved lemon, toasted almonds \$10

Small Plates

Almonds – Brined and roasted almonds \$6

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

Pickles & ferments – seasonal vegetable preserves \$5

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

South Pond Breakfast Sandwich – Scrambled eggs, 5 year cheddar, basil aioli, tomato chili sauce, giardiniera pickle, bacon OR Roasted Kendal Hills mushroom, served with roasted potatoes \$18 or \$16

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

Panzanella Salad – warm sourdough croutons, tomatoes, whipped chèvre, farm greens, herbs \$16

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

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