



## **To Start**

### **BEET SALAD**

*Greens, beets, candied walnuts, pickled red onion, goat cheese, Dijon vinaigrette*

## **Guest Choice of Entrée**

### **FARMHOUSE REUBEN PANINI**

*House made corned beef, authentic German sauerkraut and Swiss cheese on marble rye with our smoked paprika aioli and choice of side. Served with fresh cut fries or garden salad.*

### **BUTTERMILK CHICKEN SANDWICH**

*Crispy coated, buttermilk marinated chicken breast, tangy cabbage slaw, pickles, garlic aioli on a Kaiser. Served with fresh cut fries or garden salad.*

### **SIRLOIN BURGER**

*Housemade sirloin burger with Canadian cheddar, locally smoked side bacon, caramelized onions, lettuce, tomato, pickle and chipotle aioli. Served with fresh cut fries or garden salad*

### **GRILLED CHEESE**

*Smoked cheddar, 1 yr old white cheddar and housemade apple-onion jam on multigrain panini bread. Served with fresh cut fries or garden salad. 🍃*

### **FEATURE POUTINE**

*Fresh cut fries, cheese curds and gravy topped with featured ingredients. Not served with a choice of side.*

### **HARVEST BOWL**

*Warm brown rice topped with spiced sweet potato, arugula, chick peas, corn, edamame, dried cranberries, pumpkin seeds, sunflower seeds and crispy beets with pumpkin dressing. Gluten free and Vegan.*

***Includes one glass of wine: Riesling, Cab-Merlot or Rosé***