



To Start: Beet Salad – greens, beets, candied walnuts, pickled red onion, goat cheese, Dijon vinaigrette

Guest Choice of Entrée and 1 glass of wine: Riesling, Merlot or Rosé

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.

SUMMER VEGETABLE WRAP

Grilled flour tortilla filled with spinach, roasted red peppers, red onion, cool crisp cucumbers, tomato, smoked cheddar, garlic aioli and avocado crema.

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.

BUFFALO CHICKEN POUTINE

Fresh cut fries, cheese curds and gravy topped with crispy coated chicken pieces tossed in Buffalo style hot sauce and topped with crumbled blue cheese. Not served with choice of side.