



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