



THREE COURSES LUNCH \$30 PP

(plus tax + gratuity)

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SHOWCASING THE BOUNTY OF OUR PARTNERS:

Edwin County Farms, Honeywagon Farm, Littlejohn Farm, Vicki's Veggies, Lighthall Cheese, Nyman Farms Maple, Baxter's Bread, Jöey Nordic seed crisps, Parma Ravioli

TO START (choose one)

Autumn Salad (V, GF)

Mixed green salad with roasted delicata, dried cherries, candied pumpkin seeds, pinot noir vinaigrette

Roasted Red Pepper + Tomato Bisque (VG)

fennel oil, parmesan croutons

ENTRÉES (choose one)

Croque Monsieur

Black forest ham, béchamel, gruyere, Dijon, Beau's challah, dressed greens

Mushroom Toast (VG)

Baxter's sourdough, poached hen's egg, whipped ricotta, alfalfa, dukkah, preserved lemon

Rainbow Trout

Cilantro Chermoula, squash, labneh, fregola, currants + annatto oil

EXECUTIVE CHEF AMANDA RAY

DEVONSHIRE