

HARTLEYS

\$35 LUNCH

First Course

RABBIT LIVER MOUSSE *Shades of Gray* rabbit liver, toast points, pickled carrot, mustard, *Laundry Farms* strawberry compote

CLAM CHOWDER *Honeywagon Farm* potatoes, *Walt's Farm* bacon, New England style

TAVERN SALAD *Rorafresh* mixed greens, *Waupoos Estates* maple candied pecans, granny smith apple, tavern vinaigrette (V) (DF) (GF)

Second Course

PORK SCHNITZEL ON A BUN *Walt's* pork, *Rorafresh* arugula, Parmigiano Reggiano, foie gras mayo, apple and fennel slaw

SEARED AHI TUNA *Rorafresh* mixed greens, preserved peach salsa, pickled red onion, macadamia nuts, olive oil, aged balsamic (GF, DF)

TAGLIATELLE BOLOGNESE *Walt's* beef, fresh pasta, Parmigiano Reggiano

ROASTED VEGETABLE SALAD *Edwin County Farms* wintered parsnip, butternut squash, golden beets, sweet potato, *Rorafresh* frisée, spiced walnuts, maple mustard dressing, chick peas, goat cheese (V, GF, DF)

Desserts Available

Dinner: Tuesday-Saturday 5pm-9pm
Lunch: Friday & Saturday 11:30am-2:30pm

19 Elizabeth Street,
Picton, ON

Please visit our website, or call us to reserve your table.
For accommodations visit Tavern Suites on AirBnB

www.hartleys tavern.com
613-476-8888