



\$30 LUNCH

SCONES | served with butter and preserves

STARTER

SALAD | roast beet salad served with candied sunflower seeds, goat cheese mousse, and red wine vinaigrette

SOUP | butternut squash soup, served with creme fraiche, maple syrup, pumpkin seed puree and pickled red onions

MAIN

SQUASH GNOCCHI | Fresh hand rolled hubbard squash gnocchi served in brown butter with sage and Fifth Town crescenza cheese

SMASH BURGER | estate grown beef served with bacon, sharp cheddar, whisky braised onions and topped with a fried egg

SALMON "BENNY" | in-house smoked salmon, poached eggs and hollandaise served on potato latkes finished with property grown cress

SCRAMBLED EGGS | French-style scramble with property-raised maple-braised ham and finished with fine herbs

DESSERT (OPTIONAL)

CREME BRULEE | with house made seasonal gelato

DIETARY RESTRICTIONS CAN BE ACCOMMODATED UPON REQUEST

MENU SUBJECT TO CHANGE DURING THE PROMOTION DUE TO AVAILABILITY AND HARVEST QUANTITIES