



## **\$30 LUNCH (2 COURSE)**

### **STARTER**

Apple & Aged Cheddar Soup | Campbell's Orchard apples, County Cider, Canadian cheddar cheese, Vader's maple syrup glazed puff pastry

County Charcuterie Platter | House-made red pepper jelly, Huff Estates Riesling wine jelly, house made crostini, Lighthall Vineyard cheeses, pickled vegetables, house made county-style pate, La Cultura Salumi cured meats

Mixed Green Salad (gf) | candied walnuts, crumbled blue cheese, Vader's maple walnut dressing

### **MAIN**

Spring Lamb Pie | Vader's spring lamb, vegetables, golden pastry crust, mixed green salad with Sandbanks honey vinaigrette

Fish and Chips | Waring House Pilsner beer from Midtown Brewery battered Atlantic haddock, fries, house made coleslaw

Couscous Bowl | feta cheese, lightly roasted garden vegetables, Highline Farm mushrooms pickled in Black Prince Winery Canadian Vinegar

Muffuletta Sandwich | La Cultura Salumi deli meats, olives, garlic, rosemary, dried tomatoes, provolone cheese presented on a panini

### **DESSERT**

Apple Crumble | Campbell's Orchard apples, Slicker's vanilla ice cream