



GROUP DINNER MENU

FIRST

Hummus and Spiced Olives (v) 15

Herb Focaccia, Red Fife Sourdough, Never Not Eating Sumac Spice

Soup of the Season 11

Using the Bounty of the Farm and County

Cold Smoked Maple Salmon 16

Pickled Fennel, Radish, Chive Crème Fraiche, Crispy Capers

County Greek Salad 15

Farm Sundried Vicki's Tomatoes. Cucumber, Greens, Olives, Baco Feta

MAINS

Baked Bay Williams Pickerel 32

Lovage Fennel Crust , Fish Cake, Charred Lemon Peas, Scape Pesto

Pappardelle Aglio E Olio (V) 26

Local Zucchini, Kale Leaf , Sundried Tomato, Garlic Oil

Farm Beef Striploin Medallion Cut (g/f) 38

Thyme Sea Salt Frites, Green Beans, Pommery Mayo, Red Wine Jus

Estate Lamb Blue Cheeseburger 28

Roast Mushrooms, Potato Bun, Garden Greens, Frites,

SWEETS

Salted Dark Chocolate Pieces 9

Vancouver Sea Salt, Preserved Waupoos Blue Berry

Farm Berry "Flakie" 9

Property Lake & Local Berry Compote, Whipped Cream Cheese
(vegan option available)

