

appetizers

soup **of the day**

composed daily using the freshest ingredients 11

Cobble **caesar**

romaine | smoked bacon | garlic aioli | oven dried tomato
chicharron | grissini 14

garden **salad**

watermelon radish | fennel | cabbage | Bermuda onion
sweet & sour cherry 13

calamari **fritto**

sweet chili ponzu | pea shoot | pickled ginger 15

PEI **mussels**

chardonnay | basil | butter | ciabatta 18

smoked **salmon**

pumpnickel toast | pickled onion
herb cream cheese | caper berry 18

compressed **watermelon**

ice wine reduction | arugula | goat feta
acidulated onion | cold pressed sunflower oil 14

antipasto

prosciutto | dry cured chorizo | bison salami
fig preserve | goat cheddar | crostini 22

entrées

chicken **supreme**

forest mushroom risotto | candy stripe beet | prosciutto 34

beef **strip loin**

new potato hash | baby carrot | mushroom confit 38

beef **tenderloin**

whipped potato | leek – cheddar gratin | broccolini | bordelaise jus 42

berkshire pork **tenderloin**

whipped potato | haricot verte | sweet bacon jam 30

fettuccini

woodland mushroom | oven dried tomato | pesto cream 24

seafood **risotto**

scallop | king prawn | PEI mussels | cherry tomato 47

eggplant **steak**

chimichurri | chick pea ragout | baby greens 23

Lake Erie **pickarel**

basmati pilaf | roasted sweet corn | shaved fennel 39

Atlantic **salmon**

warm potato salad | dry cured chorizo | broccolini | lemon emulsion 34