

feature cocktail

hot toddy 1.5oz	12
kraken rum / amaro Montenegro / honey / orange bitters	

feature craft beer

junction blood orange sour 14oz	10
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add-ons

spiced olives / feta	9
taro chips / avocado	8
herbed frites / dijon aioli	7
truffle Parmigiano frites / dijon aioli	9.50
market selection of oysters / fresh horseradish / cocktail sauce / per half dozen	23
cured meat board Seed to Sausage chorizo / San Daniele prociutto / Bündnerfleisch	24
Canadian cheese board Queen Bee gouda / 10yr cheddar / double cream brie	24

Executive Chef Geoff Webb

All prices subject to applicable taxes.
An 18% surcharge is added to all parties of 8 or more guests
(13% auto gratuity + 5% operational charge)

Please inform your server of any food allergies.

Lunch \$34 choice of one per course

appetizers

chef's feature soup
caesar salad / white anchovies / Parmigiano-Reggiano / cured egg / crouton
duck p ^â te / house crisps / pickled blueberry
mini mac n' cheese / aged cheddar / mornay / truffle essence / panko crust

main attractions

Canadian Atlantic salmon / chilled soba noodles / ginger ponzu dressing / pickled enoki
braised lamb ragu / rigatoni pasta / black olives / spinach / manchego
Harrison Co-op chicken breast / white beans / leek / seasonal mushrooms / raisn walnut chutney
sumac roasted aubergine / harissa hummus / herbed quinoa salad / piquillo purée / zucchini / spiced walnuts / roasted garlic / pomegranate
village burger 8oz / smoked cheddar / bourbon onion jam (choice of frites or salad)

desserts

flourless chocolate cake / vanilla ice cream / berry compote
NY style cheesecake / marinated cherries

wines by the glass

saké	3oz	
Izumi 'Nama Nama' Ontario Spring Water Saké Company, Canada	11	
sparkling	6oz	
Prosecco, Serenissima, Veneto, Italy	15	
Giró Ribot Cava Rosé, Barcelona, Spain	18	
Tarlant, Brut Reserve, Champagne, France	25	
rosé	6oz	9oz
Tawse Rosé, Niagara Escarpment, Ontario	14	21
Domaine La Grande Bauquière 'La Belle Montagne, Provence, France	18	25
white		
Pinot Grigio, Giorgio & Gianni Veneto, Italy	12	18
Tawse Riesling, Niagara Escarpment, Ontario	13	19
Viognier, Redstone Winery, Beamsville Bench, Ontario	14	20
Chardonnay, Camelot, California, USA	15	23
Sauvignon Blanc, Stoneburn, Marlborough, New Zealand	16	23
Chablis, Domaine Bernard Defaix, Burgundy, France	27	38
red	6oz	9oz
Cabernet Sauvignon, Viña La Rosa, 'La Palma', Cachapoal, Chile	13	18
Tempranillo, Domino de Punctum 'Lobetia'. La Mancha, Spain	13	19
Grenache blend, Domaine du Séminaire, Rhône, France	15	22
Sangiovese, Tenute Piccini, Chianti DOCG, Tuscany, Italy	15	22
Cabernet Sauvignon, Dreaming Tree, California	16	23
Shiraz, Wakefield, 'Crooked Horse', Australia	16	23
Pinot Noir, Bachelder, Parfum, VQA Niagara, Ontario	16	23
Malbec, Andeluna 1300mts, Mendoza, Argentina	17	25

enomatic selections	6oz	9oz
Tempranillo, Rioja Reserva, Bodegas LAN, Spain	22	32
Pinot Noir, Carmel Road, Monterey, California	27	37
Amarone della Valpolicella, Zirona, Veneto, Italy	30	45
J Lohr Hilltop Cabernet Sauvignon, Paso Robles, California	38	56

dessert wines		2oz
Canada		
2017 Reif Late Harvest Vidal, Niagara, Ontario		11
2015 Inniskillin, Vidal Icewine, Niagara Peninsula, Ontario		20
France		
2004 Château Doisy-Védrières, Sauternes, France		17

Port		2oz
10yr old Tawny Port, Taylor Fladgate, Portugal		12
20yr old Tawny Port, Taylor Fladgate, Portugal		18

draught beer	14oz/9.25	20oz/11.95
Henderson's Best Amber Ale		
Beau's Lug-Tread Lagered Ale		
Steam Whistle Pilsner		
Muskoka Mad Tom IPA		
Mill St. Organic Lager		