

Menu

Due to our support of local farmers and growers, the menu is subject to change due to product availability.

Appetizer

Refreshing Seasonal Soup

To be announced...\$5

Calamari

Spiced Salt, Chorizo Sausage, Avocado, Lime, Cilantro \$7

Caesar Salad

Romaine, Bacon Crisps, Cracked Pepper, Croutons, Aged Romano \$6

Warm Spinach and Garlic Dip

Aged Cheddar, Smoked Bacon, Pita Crisps, Grilled Bread \$8

Charcuterie Board (for two)

Selection of Local Meats and Artisanal Cheese with Puddicombe Pickles and Mustard \$14

Garden Tomato Bruschetta

Black Olive Tapenade, Saba, Basil Compote, Sheep's Milk Feta \$10

Steamed PEI Mussels

Riesling, Double Smoked Bacon, Rock Samphire, Fennel and Shallot \$9

Sandwich

(Served with Home Cut Frites or a Green Salad)

Gouda and Bartlett Melt

Poached Pear, Caramelized Onion Marmalade, Dijon Mustard \$11

Puddicombe "AAA" Burger

4-Year Cheddar, Red Pepper Aioli, Bibb Lettuce, Sweet Pickles \$12

Aged Striploin Sandwich

Brie, Arugula, Garden Tomato, Onion Crisp \$14

Berkshire Pulled Pork

Smoked Cheddar, Black Pepper BBQ, Apple Coleslaw \$12

Grilled Chicken "BLT" Sandwich

Double Smoked Bacon, Garden Tomato, Basil Mayonnaise \$13

Main

Herb and Goat Cheese Crêpes

Wild and Cultivated Mushrooms, Macadamia, Spring Peas, Soy Jus \$15

Herb Roasted Supreme of Young Hen

Fingerling Potato, Scallion, Mushroom Ragout, Truffle Oil \$19

Hook and Line Wild Stripped Bass

Rock Shrimp and Chorizo Relish, Young Carrot, Potato Croquette \$19

Lake Huron Pickerel and Chips

Mill Street Tankhouse Battered, Lemon, Dill Tartar Sauce, Celeriac, Yukon Gold Fries \$16

Bucatini with Lamb Ragù

Roasted Pepper and Tomato Sugo, Harissa Chili, Black Olive Crumbs \$16

Grilled Angus-Charloais Beef Striploin

Sweet Corn and Vidalia Onion, Plum Tomato, Horseradish, Yukon Gold Frites \$22

Grilled Pork Chop

Potato and Chive Spaetzle, Heirloom Beet, Cabbage, Black Walnut \$19