



## LUNCH

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### **Seasonal Soup ~8**

With Fresh Baked Sour Dough

### **Curly Kale & Sheep's Feta Salad ~12**

With Radish, Rhubarb & Savoury Granola

### **Inner Eye Steamed PEI Mussels ~12 / 21**

With Fries and Mayonnaise

### **Cured Salmon, Cucumber & Frisée Salad ~14**

With Buttermilk-Chive Dressing

### **Baby Romaine & Pickled Fennel Salad ~11**

With Thunder Oak Baked Croutons

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### **Buttermilk Fried Chicken Bun ~16**

With Smoked Pepper & Blue Cheese Aioli

### **Pan Seared Organic King Salmon ~21**

With Heirloom Tomatoes & Pickled Onion-Celery Dressing

### **Hand Chopped Burger & Fries ~19**

With Aged Cheddar & House Cured Bacon

### **Rabbit & Smoked Ham Hock Melt ~16**

With La Sauvagine & Sauerkraut

### **Corn Fed Chicken & Manchego Schnitzel ~21**

With Ontario Asparagus & Burnt Lemon Vinaigrette

### **Smoked Tomatoes & Basil Pappardelle ~19**

With Toasted Goat Cheese Bread Crumbs

## THE SWEET STUFF

### **Flourless Chocolate Cake ~8**

With Sponge Toffee, Dulce de Leche  
& Crème Fraîche

### **Baked Alaska ~8**

With Raspberry & Peaches

### **A Scoop Of Our House Ice Cream ~3.5**

A Changing Selection

### **Tiramisu ~8**

A Firm Favourite

**Open Seven Days a Week**  
for Lunch, Dinner, Weekend Brunch

**Late Night Kitchen**  
Friday & Saturday



**Room Service Available**  
to all Residents of 5 St. Joseph

**Private Bookings Accepted**  
Please Speak with our Management