

# JUNE MENU

**Fresh baked bread** with smokehouse honey butter 5

**Daily Kettle Soup** served with fresh house-made focaccia 8

## SALAD

**Vegan Caesar Salad** 14

Lemon, cashew & caper dressing, baby kale, nut seed parm, chickpea crouton

**Erie Asparagus Salad** 16

Fresh cut asparagus, marinated & pan roasted, farm fresh fruit, frisee, soft poached egg, smokehouse syrup

*Suggested pairing: June's Vineyard Riesling*

**Rillettes & Cheese** 21

Smoked pork belly rilette and two types of Ontario or Quebec cheeses served with fig & onion jam, Lavash crackers and coast crisps

*Suggested pairing: Gamay Noir Sandstone Vineyard or Chardonnay Sandstone Vineyard*

**Smoked Brisket Sandwich** 17

VG Farms beef brisket, smoked mustard, spiced slaw, aioli, house pickles on fresh focaccia served with choice of daily soup or Caesar salad

*Suggested pairing: Burger Blend Gamay Pinot Noir*

## PIZZA

**Salish** - Lemon dill cream, cherry tomato, BC spot prawns, fresh arugula, OKA & mozzarella cheese, EVOO and sea salt 18

*Suggested pairing: June's Vineyard Chardonnay*

**Farmer** - Fresh Simcoe asparagus, jacket roasted red onion, tomato bacon jam, blue cheese & fresh herbs 17

*Suggested pairing: Merlot*

**Romesco** - Roasted red peppers, spiced walnuts, cherry tomato, fresh basil, garlic confit 16

*Suggested pairing: Gamay Noir*

## DESSERT

*Ask your server for today's dessert options.*