

lunch menu fall 2013

Served Tuesday - Friday until 3pm

\$7

Beet Cured Gravlax

scallion mayo, baby arugula

Yellow Split Pea Soup

crispy shallots

Mushroom Crepes

fresh herbs, havarti cheese

\$10

Steamed Mussels

green peppercorn, dill, tomato

Smoked Fish and Chips

smoked trout and salmon, gaufrette potato and parsnip chips

Bibb Lettuce Salad

smoked bacon, onion rings, buttermilk ranch dressing

\$12

(served with your choice of 2 sides)

Smoked Chicken Scrambled Eggs

butter toasted milk bread

Fish Cakes

Salmon and haddock served with remoulade

Meatballs

onion gravy, lingonberry jam, sour cream

\$15

½ Roast Hen

tarragon jus, hand cut fries

Seared Flank Steak

roast root vegetables, whipped blue cheese butter

Pan Seared Pork Medallion

bashed neeps, creamy mustard sauce