

**brick grilled marinated Cornish game hen**  
roasted garlic chive mash, farmers vegetables,  
crispy double smoked lardon coco vein reduction  
34

**fried green tomatoes**  
Spanish red pepper sauce, pecorino cheese  
14

**\*pci salad**  
local artisan greens, root cellar veg ribbons,  
candied pecans, cherry tomatoes, toasted hemp  
hearts, maple sumac vinaigrette  
14

**\*peaches and cream corn vichyssoise**  
sweet corn and potato, smoked trout pea shoot  
13

**\*ruby red beet carpaccio**  
vintage balsamic, parmesan crisps, mixed green  
sprout salad, broiled Ontario goat cheese  
14

**pci Caesar salad**  
tender romaine hearts, cured organic hen yolk,  
focaccia parmesan croutons, crispy pancetta  
15

**\*Ontario heirloom tomato salad**  
sweet basil sorbet, black garlic olive tapenade,  
mozzarella crema, crispy kale  
14

**\*Greek marinated grilled calamari**  
beurre noisette, preserved lemon, capers,  
black olives, garlic cherry tomatoes, red onion  
13

**east coast mussels**  
lake of bays beer broth, garlic, shallots, fennel,  
chorizo, tomatoes, fresh herbs, grilled house bread  
15

**\*cold smoked trout cake**  
corn and sweet pea, cherry tomato succotash,  
pickled pearl onions, dill arugula aioli  
16

**house made potato gnocchi**  
arugula basil pesto prawns, toasted pine nuts,  
red chili pepper, fresh ricotta  
27

**spaghetti pomodoro**  
house cut fresh pasta, tomato sugo,  
fresh basil, fleur de latte  
23

**\*lightly smoked northern trout**  
confit vine ripe tomatoes, spinach, carrot puree,  
kale pearl couscous, herb beurre blanc  
32

**\*heritage long bone porkchop**  
sweet potato gratin, French green beans,  
green peppercorn apple puree,  
pea shoot apple slaw, vanilla pineapple glaze  
29

**\*crispy Georgian bay pickerel**  
wilted greens, blistered tomatoes,  
fingerling potatoes, roasted red pepper gazpacho  
34

**\*roasted duck leg confit**  
fingerling potatoes, green beans, red wine demi,  
blackberry brussels sprout citrus salad,  
30

**\*herb bacon crusted beef tenderloin**  
crispy potato cake, caramelized onion puree,  
grilled asparagus heirloom carrots  
48

**\*braised beef short rib**  
creamy chive goat cheese polenta,  
forest mushrooms, roasted honey carrots  
36

**\*herb & grainy mustard crusted lamb sirloin**  
roasted fingerling potatoes, cider roasted carrots,  
mint and sweet pea puree, rosemary demi,  
caramelized shallot tartar ten  
39

**from the butcher block ~ mp**  
daily creation from the chef, inspired by season  
produce from the farmer's market and choice cut

\*gluten free item