

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

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

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