

# Lunch Menu

"Farm-to-Table Cuisine"

## Starters

Daily Soup

-8-

Crispy Sesame and Hoison Pork Belly with Mustard Leaf and Ginger Apple Purée

-14-

Peppercorn Crusted BC Albacore Tuna with Guanciale

"Pristine's" Edamame, Teriyaki

-18-

Chardonnay Steamed P.E.I. Mussels with Fennel Pollen Cream & Toast

-16-

House Cured Duck Breast with Pickled Heirloom Beets and Goat's Cheese

-14-

## Mains

Daily Soup and Sandwich

Served on a Housemade Focaccia Rosemary Bun

-16-

Housemade Pasta with "Cumbrae Farms" Short Rib Ragu

"Marc's" Wild Mushrooms, Toscano Cheese

-20-

East Coast Lobster "Club" on Duck Fat Fried Bread

"Monforte" Goat's Cheese and Smoked Bacon. *Served with Daily Soup*

-24-

Crispy Skin North Atlantic Mackerel Filet with Potato Salad and Poached Free Range Egg

-18-

Fish & Chips with Beer Battered Lake Huron Whitefish

Rosemary Sea Salt Frites, Malt Vinegar Mayonnaise

-18-

Crispy Skin Duck Confit with Crushed Fingerling Potatoes

Chili Fried Brussels Sprouts, Caramelized Onion Jus

-22-

## Side Dishes & More

Fresh Cut Frites with Rosemary Sea Salt & Malt Vinegar Mayonnaise

-8-

Selection of Housemade & Local Charcuterie with Condiments

-23-

Vegetarian and Vegan Options Available

Please inform your server of any dietary restrictions or allergies

A discretionary gratuity of 18% will be added to tables of six or more guests

Chef-Owner Stephen Treadwell

Chef de Cuisine Matthew Payne

Sous Chef Josh Dawe

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