



SAVOURY

Entrees – March 5th through 11th

Cod | Lemon Butter Caper Sauce | Side \$14.50 GF
Provencal Beef Stew | Rosemary | Cannellini Bean | Side \$14 GF DF
Mushroom Lasagna | Parmesan Béchamel \$12

Entrees – March 12th through 18th

Panko Chicken | Smashed Potatoes | Fruit Ketchup \$14
Tandoori Salmon | Lentil Pilaf | Minty Raita \$14.50 GF
Italian Meatloaf | Smashed Potatoes \$12

Entrees – March 19th through 25th

Bengali Chicken Curry | Jasmine Rice \$14 GF
Lamb Shank | Preserved Lemon | Olive | Side \$15 GF DF
Roasted Vegetable Strudel | Feta | Side \$12

Entrees – March 26th through 31st

CLOSED April 1st & 2nd for Easter

Trout with Fingerling Potato, Artichoke, Chorizo Hash and Herb Sauce \$14.50 GF DF
Herb Chevre Stuffed Chicken with Rhubarb Ginger Chutney | Side \$14 GF
Mushroom Leek Strudel \$12

Sides, Salads and Locally Supplied Specials \$4.25
Daily Dinner Specials, Savoury Pies, Quiche, Protein Salads

SWEET

Squares: Brownie, Lemon, Date, Seasonal Selections
Cookies: Ginger, Chocolate Chip, Oatmeal
Cranberry White Chocolate
Minis Tarts, Macaroons, Shortbread
Cakes Chocolate Ganache, Carrot Cream Cheese
Tarts and Pies Choose from our daily selection

Lunch: Dine in or To Go

Assorted Sandwiches and Wraps
Seasonal Salads, Protein Salads and Soups

Entertaining and Gifts

Grain crisps, Cheese Bites, Decorated Shortbread,
Jams and Chutneys, Candied Nuts, Savory Dips

Always Available

Sandwiches, Soups, Quiches, Savory Pies, Frozen Foods, Vinaigrettes,
Savory Dips, Whole Roasted Chickens, Carrot Cake, Chocolate Cake, Cookies, Squares,
Granola, Muffins, Cheese Scones, Fruit Scones

Artisan Products

Seed to Sausage Charcuterie, Pascale's Ice Cream,
Ishina Indian Cuisine, Tavola Pasta,
Alaska Maple Syrup, Nats Bread, Bread n' Roses Bread,
Humming Bird Chocolate, Fraktals