
FOOD

A M + L U N C H

MORNING

8AM - 11:30AM

BREAKFAST SANDWICH 5

egg, confit tomato, caramelized onion, birdies sourdough bun, foxhill cheddar

SEASONAL SAVOURY TART 4

local vegetables, housemade butter pastry

PASTRIES

birdies sourdough croissants, seasonal fruit danish

LUNCH

11:30AM - 3:30PM

BRAISED CHICKEN SANDWICH | HOUSE SALAD 10.4

free range chicken, granny smith apple, dijon mustard, herb oil, birdies sourdough

BRAISED VEGETABLE SANDWICH | HOUSE SALAD 10.4

ratatouille-style seasonal vegetables, herbs de provence, grainy mustard, foxhill gouda, birdies sourdough

LUNCH SALAD 11

barley, lentil, kale, red cabbage, corn, house pickles, tahini vinaigrette, black sesame, roasted pepitas

SEASONAL SAVOURY TART + HOUSE SALAD 6

local vegetables, housemade butter pastry

FOOD

P M S M A L L P L A T E S

EVENING

5PM - LATE

BREAD + BUTTER 3

birdies sourdough, seasoned butter

HOUSEMADE PICKLES 2

local, seasonal vegetables

TOMATO 7

confit tomato, marinated tomato, fresh tomato, niagara peach, dill, birdies whole wheat sesame sourdough

MUSHROOMS 12

braised raddichio, leek cream, Maritime Gourmet chanterelles,

BRAISED BEEF SANDWICH 13

red wine braised local beef cheek, housemade pickles, slaw

SAUSAGE 10

local chorizo, herbed potatoes

CHEESE BOARD 10

seasonal house selection. grainy mustard

MEAT BOARD 10

seasonal house selection, grainy mustard

SALTED CARAMEL POT DE CREME 6

traditional french caramel custard