



# LUNCH

a taste of student success



## APPETIZERS

**Appetizer of the Day** /market price  
student inspired appetizer

**Kale Caesar Salad** /8  
house-smoked bacon, brown butter crouton,  
grana padano, creamy garlic dressing

**Mexican Street Corn Wedge** /10  
romaine, grilled corn, cilantro lime dressing,  
cotija cheese, chili crisp

**Moroccan Glazed Carrots** /12  
dukkah, smoked garlic hummus, cilantro

**Deviled Eggs** /9  
kimchi, roasted garlic aioli, crispy prosciutto, fish roe,  
grilled scallion, pickled vegetables

**Three Cheese Board** /16  
cracker selection, pickled vegetable, preserved fruit,  
toasted nuts, house-made crostini

## MAINS

**Frittata of the Day** /market price  
student inspired frittata entree

**Grilled Flatbread** /16  
pulled thai chicken, spicy peanut sauce, pickled carrot,  
mozzarella, bean sprouts

**Crispy Snapper Tacos** /14  
mango slaw, spicy remoulade, house-made tortilla

**Steak & Frites** /24  
chimichurri sauce, parmesan frites

**Butcher's Burger** /18  
• *choice of: fries or salad*  
milk bun, cheddar cheese, tomato jam, butter lettuce,  
house-sauce, kosher pickle

## SIDE ADD-ON

*available with any dish*

**Parmesan & Herb Fries** /5 **Kale Caesar** /5

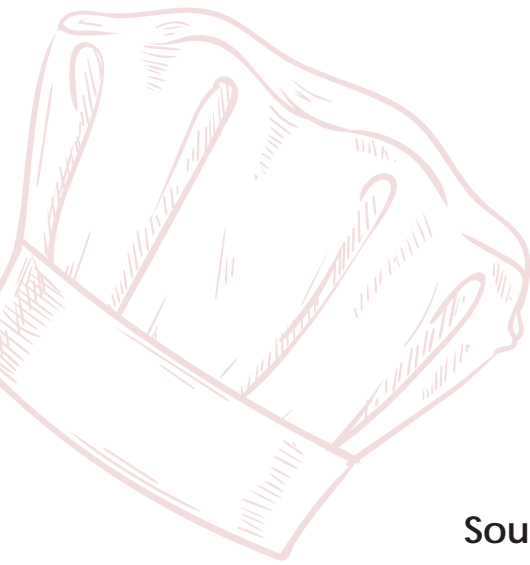


Our students and faculty have created a menu using as many **LOCALLY** sourced items as possible. From the ingredients in your dish, to the beer in your glass; ask us why local is important!

*Please inform your server of any allergies or dietary restrictions before ordering.*

130 Dundas St. London ON  
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# DINNER

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## APPETIZERS

### Soup of the Day /8

student inspired seasonal soup

### Kale Caesar Salad /8

house-smoked bacon, brown butter crouton, grana padano, creamy garlic dressing

### Mexican Street Corn Wedge /10

romaine, grilled corn, cilantro lime dressing, cotija cheese, chili crisp

### Moroccan Glazed Carrots /12

dukkah, smoked garlic hummus, cilantro

### McIntosh Farms Duck /16

smoked duck breast, duck confit tortellini, miso cauliflower, soy orange glaze, radish salad

### Three Cheese Board /30

cracker selection, pickled vegetable, preserved fruit, toasted nuts, house-made crostini

## MAINS

### Fresh Pasta of the Day /market price

student inspired pasta entree

### Manhattan Striploin Steak /34

potato shoestrings, smoked vichyssoise, salad of french green beans, tomato tartare, sauce verte

### Ontario Chicken Supreme /26

herbed spaetzle, swiss chard, glazed mini top carrot, arugula pudding, caramelized shallot, lemon caper sauce

### Maple Soy Red Snapper /32

summer farro succotash, asparagus, carrot ginger puree, lemon jelly, micro green salad

### Roasted Cauliflower /22

chermoula, quinoa tabbouleh, zhoug, baby kale, hummus, pickled radish, tomato powder, parsley oil

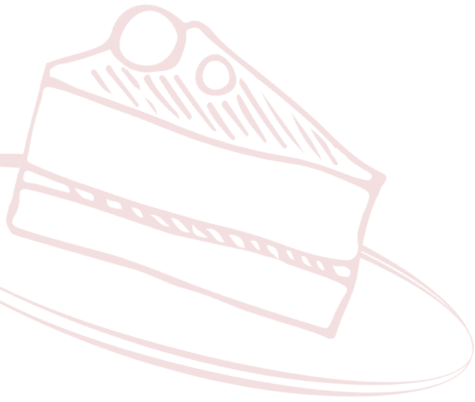


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# DESSERT

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## DESSERT

**Strawberry Basil Swiss Roll** /8  
cream, strawberry & basil sauce

**Cookies & Cream** /8  
cookie crumble, vanilla cream,  
chocolate sauce

**Crêpe Suzette** /8  
buckwheat crêpe, orange caramel,  
grand marnier ice cream

**Chocolate Trilogy Cake** /8  
dark, milk & white chocolate mousse,  
sponge cake

## COFFEE & TEA

**Coffee** /1.75  
ASMARA free trade coffee, regular/decaf

**Lemon Lily Tea** /1.5  
english breakfast, chai masala, japanese sencha,  
mint, cherry blossom, darjeeling earl grey

## AFTER DINNER

**Alexandra** (2oz) /11  
grand marnier, cointreau, lavender, lemon,  
butterfly pea flower

**Boulevardier** (3.5oz) /15  
whiskey, sweet vermouth, campari, orange twist

**B52** (2oz) /9.5  
ASMARA free trade coffee, irish cream,  
kahlúa liquor, grand marnier, whipped cream

**Irish Coffee** (2oz) /9.5  
ASMARA free trade coffee, irish whiskey,  
brown sugar, whipped cream

**Blueberry Tea** (2oz) /9.5  
orange pekoe tea, amaretto, grand marnier

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# COCKTAIL

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## COCKTAILS

### Peach Margarita (2oz) /15

tequila, peach schnapps, lime juice, tajin

### St. Germain Spritz (2oz) /14

St. Germain, prosecco, soda water, celery, cucumber slice

### Zipper (2oz) /14

vodka, chambord, lemon-lime soda, mint, fresh berries

### Classic Mint Julep (2oz) /12

kentucky whisky, mint, simple syrup

### To The Moon (2oz) /14

hounds vodka, creme de cassis, lime, simple syrup

### Aviation (2.5oz) /12

gin (aviation), maraschino liqueur, crème de violette, lime, simple syrup

### Paradise (2oz) /15

gin, apricot brandy, orange juice, lime juice

## MOCKTAILS

### Rosemary Pear /6

pear, lemon, rosemary syrup, sparkling water

ADD (2oz) white wine float +/6

### Tropical Refresher /6

guava puree, sour mix, soda

ADD (2oz) vodka, triple sec +/6

### Agave Berry Tea /6

berry syrup, agave, brewed tea

ADD (2oz) rum +/5.50

### Cucumber Gimlet /4.50

cucumber, simple syrup, lime, sparkling water

ADD (2oz) gin (hendricks) +/6

### Autumn Spritz /6

basil, blood orange puree, lemon, orange, bitters, sparkling water

ADD (2oz) vodka or gin +/5.50

### Peach Blossom /6

peach syrup, lemon, orange bitters, soda

ADD (2oz) gin or tequila +/6

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# BEER

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## DRAFT

### Rotational Taps

our local drafts are forever changing to showcase the incredible beer London has to offer.  
*please, ask your server what is on tap today!*

16oz /8

## CANS

### Hold High (BEERLAB!)

IPA - hints of fresh ripened peach, strawberry and  
sweet mango (6.6%)

473mL /8.5

### Sounds About Right (BEERLAB!)

West Coast IPA - hints of classic citrus zest, orange candies and  
some dark pine resin (6.5%)

473mL /8.5

### Stand Alone (BEERLAB!)

LAGER - rich marble whole grain loaf, buckwheat honey and slight hint of  
noble hops (4.5%)

473mL /8.5

### Light Out (BEERLAB!)

LAGER - super crushable, ultra crisp, light and refreshing (4%)

473mL /8.5



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# WINE

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## RED

### Aglianico Tombacco, Montepulciano

ITALY - full bodied, fruity, dry  
5oz /9.5 - 8oz /15 - BTL /44

### Andeluna Cellars, Malbec

ARGENTINA - rich, red fruit  
5oz /11 - 8oz /18 - BTL /52

### Fly By, Pinot Noir

CALIFORNIA - cedar, spice, hints of cherry  
5oz /12 - 8oz /19 - BTL /56

### Windstorm, Cabernet Sauvignon

CALIFORNIA - full, dark fruit, oak  
5oz /11 - 8oz /18 - BTL /52

### Hill & Blade, Zinfandel

CALIFORNIA - full, dark fruit, oak  
5oz /11.5 - 8oz /18.5 - BTL /54

## WHITE

### Serenissima, Pinot Grigio

ITALY - fresh, crisp, fruity  
5oz /7.5 - 8oz /12 - BTL /33

### Maipo Valley, Sauvignon Blanc

CHILE - light body, citrus, hints of passion fruit  
5oz /8.5 - 8oz /13.5 - BTL /40

### Bella Terra VQA, Riesling

ONTARIO - aromatic, flavourful  
5oz /9 - 8oz /14.5 - BTL /42

### Adorn, Chardonnay

CALIFORNIA - butter, honey, hints of vanilla  
5oz /11.5 - 8oz /18.5 - BTL /54

## SPARKLING

### Serenissima, Millesimato Prosecco

ONTARIO - aromatic, flavourful  
5oz /9 - BTL /54

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