Monday June 26th to Friday June 30th
11:30am to 2:00pm @ the U.C.

Minted Field Pea Soup $7.25
...with lemon-peppered chèvre mousse

Canadian Cobb Salad $14.95
...in house smoked Atlantic salmon, Floralane tomato, field cucumber, egg slices and Canadian cheddar cheese, lemon-basil vinaigrette
...without salmon $9.95

Pulled Pork $15.25
...Canadian whisky barbeque sauce, lightly battered onion rings on a sprouted whole grain bun with traditional cole slaw

Bison Burger $15.95
...seasoned with roasted garlic & fresh herbs topped with old Canadian cheddar & Ontario wild boar bacon, accompanied by Yukon Gold fries

Duck Confit Poutine $16.95
...roasted Yukon gold wedges, Millbank cheese curds & rosemary-thyme demi-glace

Pan Seared Trout $17.95
...with sweet potato, corn & sausage hash & arugula pistou

Barley Stuffed Peppers $15.95
...barley, sweet peppers, corn, Dijon & fresh dill served with sautéed mustard greens, garlic & onions

Coffee & a Doughnut $7.25
...cappuccino crème brûlée & a mini house made glazed doughnut

Strawberry Rhubarb Pie $5.95
...à la mode $7.25

Reservations recommended
Please note tables of 6 or more requesting separate cheques will be subject to 20% gratuity.
Please notify your server regarding any dietary concerns