



LUNCH

Soups | Salads | Smaller Plates

	Smaller	Larger
Soup of the Day Chef's Daily Inspiration	7	12
Lobster Bisque with "Dumplings" Thai Coconut Curry - Lemongrass - Ginger - Green Onion	10	14
Caesar Salad Charred Baby Gem - Crispy Prosciutto - Goat Parmesan - Anchovy Vinaigrette Add Seared Scallops 12 Add Grilled Chicken Breast 9	10	14
Seasonal Salad Changing daily using local seasonal ingredients Add Seared Scallops 12 Add Grilled Chicken Breast 9	10	14
Country Style Pork Paté Double Smoked Bacon - Onion Chutney - Pickled Walnut - Brioche Toast	10	
Heirloom Beets House-made Ricotta - Smoked Olive Oil Pistou - Charred Treviso	10	
Hand-made Ravioli Mushroom Duxelle - Boursin - Buckwheat - Chive	14	24
Flatbread Béchalme - Artichoke - Spinach - Fennel - Balsamic Crema		14
Crispy Cauliflower Truffle Honey - Black Sesame - Toasted Sesame	10	
Shellfish Gratin Dip with Crostini Digby Scallops - Cold Water Shrimp - Spinach - Aged Cheddar & Asiago - Paprika		15

Between Bread

All come with a side of House-cut Fries or
Add a Side Salad | 2
Add Bisque | 4

Founders House Burger | 15

BBQ - Smoked Gouda - Pickled Zucchini - House Mayo
- Beefsteak Tomato - Butter Leaf Lettuce

Smoked Salmon B-L-T | 15

Sourdough Toast - Double Smoked Bacon - Tomato
Jam - House Mayo - Butter Leaf Lettuce

Mushroom Croque Madame | 14

Wild & Cultivated Mushrooms - Gruyere - Béchalme -
Fried Egg

Fried Chicken Sandwich | 15

Asiago & Herb Bun - Spiced Honey - Pickled Red
Onions - Roasted Garlic Ranch - Artisan Lettuces

Bigger Plates & Daily Specials

Haddock Fish & Chips | 18

House-cut Fries - Remoulade - Crisp Vegetable Slaw

Catch of the Day | Market Price

Chef's daily creation

Mussels & Frites with Crusty Bread | 17

1 lb. of mussels with inspiration flavour changing daily.
Ask about today's creation.

7oz Beef Tenderloin Steak & Frites | 26

House-cut Fries - Roasted Wild & Cultivated
Mushrooms - Pickled Horseradish - Béchalme

Hand-made Lemon Thyme Gnocchi | 22

Caramelized Cream - Dragon's Breath Blue Cheese -
Roast Carrot - Young Leek - Hazelnut

Elevated rural dining – rooted in sea and soil.

*We strive to use the best naturally produced ingredients in season,
featuring local wholesome produce, meats, fish and fowl.*