

BAR & LOUNGE MENU

HOUSE GREENS Stone Fruit, Capriny Goat Cheese, Quinoa Granola and Acacia Honey Vinaigrette	14
RAW VEGETABLE CRUDITES with Green Goddess Labneh	15
LOUISIANA FRIED CHICKEN BAO Pickled Carrots, Radish, Blue Cheese Dressing and Shaved Celery Salad	9
BEEF SHORT RIB SSAM Fresh Lettuce Wraps, Korean Chili Garlic Paste, Pickled Onion, Toasted Rice and Perilla Chimichurri	18
PEA AND AVOCADO TOSTADA Fresh Peas, Minted Guacamole, Radish, Lime and Queso Cotija	14
BURRATA CROSTINI Fresh and Oven Roasted Tomatoes, Tomato Vinaigrette, Crisp Basil, Aceto Balsamic with Roasted Garlic Loaf	17
LOBSTER MUSHROOM EGG ROLL served with Chili Apricot Dip and Tarragon Emulsion	18
MARGHERITA PIZZA Tomato, Basil and Buffalo Mozzarella	20
FIVE MUSHROOM PIZZA Sautéed Mushrooms, Truffle Panna and Taleggio	22
SMOKED BEEF BRISKET on Sweet Potato Roll, Corn Slaw, Poblano Crema and Sweet Potato Chips	17
CLUB HOUSE SANDWICH Grilled Chicken Breast, Crispy Bacon, Boston Lettuce and Field Tomato with Roasted Garlic Aioli on Toasted Challah with Fries	16
SOUS-VIDE ORGANIC SALMON TARTINE Avocado Hummus, Citrus Segment and Radish Petit Salad, Multigrain Toast with Sweet Potato Chips	18
THE “GRAND” BURGER 6oz of Canadian Ground Chuck, Lettuce, Tomato, McClure’s Sweet and Spicy Pickles, Dill Aioli, Thick Cut Bacon and Aged Cheddar Cheese on a Toasted Sesame Bun with Fries	17

SNACKS

MARINATED WARM OLIVES Picholine, Nicoise, Chili, Lemon, Rosemary	7
SWEET POTATO CHIPS with Poblano Crema	7
FARMSTEAD CHEESE PLATE Stormy Goat, Brie de Meaux, Manchego, Devil’s Rock Blue, 2 year Irish Cheddar served with Honey Wheat Crisps and Accompaniments	27

EXECUTIVE CHEF GILLIAN OSBORNE

We will do our best to accommodate any requests or special dietary needs.

Please inform us of any food allergies

DESSERT

MISSISSIPPI MUD PIE with Pecan Crust, Brown Sugar Whip and Sticky Bourbon Caramel	14
STRAWBERRY RHUBARB PAVLOVA with Vanilla Diplomat Cream, Pink Peppercorn Meringue and Sorrel	14
COCOA NIB ICECREAM SANDWICHES with Lemon Verbena Semi Freddo, Cream Cheese Custard and Sour Cherry Compote	14
BLACKBERRY COBBLER with Brioche, Lime Sherbet, Living Mint	14
FARMSTEAD CHEESE PLATE Stormy Goat, Brie de Meaux, Manchego, Devil's Rock Blue and 2 year Irish Cheddar served with Honey Wheat Crisps and Accompaniments	27

SLOANE FINE TEA MERCHANTS

Bold Breakfast Rich and classic black tea from India.	4
Earl Grey Classic Black tea blended with a robust portion of a beautifully aromatic oil of Italian bergamot.	4
Heavenly Cream A beautiful long leaf Ceylon is blended with balanced notes of bergamot and creamy vanilla.	4
Marrakesh Mint (Caffeine Free) Fine cut peppermint leaves that mingle perfectly with anti-oxidant rich South African green rooibos, creating an infusion that is as refined as it is refreshing.	4
Citron Calm (Caffeine Free) A calming melange of Egyptian chamomile, fruits and herbs.	4
Rouge Provence (Caffeine Free) This Red Rooibos tea is light and fruity, and will transport you to a summer's day in the South of France where phenomenal and fresh floral notes abound.	4
Blood Orange Oolong This oolong produces a smooth, succulent tea that has been blended with tart hibiscus, citrus peel and bold, natural blood orange flavours.	4
Jasmine Mist Classic green tea leaves possessing a natural honeyed sweetness blossom with an even sweeter aroma of freshly plucked jasmine.	4

ILLY COFFEE

Regular	4
Cappuccino	5
Latte	6
Americano	4

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