



DINE OUT LUNCH | \$38

MON-FRI 11AM-3PM

Indulge in perfectly-paired wines for each course

3oz pours | \$22

APPETIZER

ROASTED BUTTERNUT SQUASH SOUP (N)(V)(GF)
parsley puree, hazelnut cream

- or -

GREENS SALAD (GF)
crispy bacon, blue cheese, lemon vinaigrette

UPGRADE YOUR APPETIZER + \$5

TUXEDO MAC&CHEESE
black truffle & aged cheddar cheese

Pairing: Culmina R+D Sauvignon Blanc

MAIN

NANA'S TIFFIN CHICKEN CURRY (N)
basmati almond rice, papadum,
mint raita, mango chutney

- or -

63 ACRES BACKYARD BURGER
6oz, aged cheddar, tomato jam,
lettuce, tomato, onion, truffle fries

UPGRADE YOUR MAIN +\$15

PAN ROASTED SCALLOPS (GF)
watercress risotto, shaved parmesan,
mushrooms, red wine jus

Pairing: Cedar Creek Pinot Noir

DESSERT

MINI BROOKIE
inspired by "baked in brooklyn"
chocolate chip cookie meets fudge brownie,
salted caramel ice cream

- or -

SOCIETY CAKE
caramelized bananas, milk chocolate mousse,
dark chocolate glaze

Pairing: Mission Hill Estate Rose

