



36.95

## FIRST COURSE

### HARVEST SOUP

chef inspired / farm driven / locally sourced

OR

### CRISPY CALAMARI

west coast Humboldt squid / spiced cornmeal crust /  
fennel + preserved lemon / creole tomato ragout

OR

### CUCUMBER CARPACCIO

sweet vidalia onion / chervil / cold pressed canola oil /  
Eby Manor balkan yogurt / confit tomato

## MAIN COURSE

### CHICKEN MAC + CHEESE

roasted + pulled chicken / Thornloe cheese curds / garganelli noodles

OR

### FLAT IRON FRITES

naturally raised + grass fed beef / Devil's Rock blue cheese butter /  
thrice cooked frites

OR

### FRIED CAULIFLOWER STEAK

herb + panko crunch / artisanal burrata /  
Elmira tomato pomodoro / local micro salad

## AND OF COURSE

### NIAGARA PEACHES

sour cream custard / Hawkin's honey syrup / toasted oat crumble

OR

### CLASSIC ELMIRA BUTTER TART

Guernsey vanilla ice cream / butter pastry / no raisins