



# LUNCH MENU

{daily 11am-5pm}



## STARTERS

### PATÉ MAISON

creamy chicken liver and port paté | cornichons pickled onions | grilled Small Scale  
sourdough | 17

## P.E.I. MUSSELS

one pound | prepared in a unique way daily fresh baked bread | 19

## BRUSCHETTA

grilled Small Scale sourdough | whipped chèvre herbed Roma tomato | cucumber | onion |

16

## THE INN CAESAR

baby romaine | kale | house-smoked bacon pangrattato | Pecorino Romano | 15

add roasted chicken +6

## GREEK SALAD

cucumber | tomato | red onion | kalamata | feta market greens | house greek vinaigrette | 15

add roasted chicken +6

## STRAWBERRY SALAD

strawberries | slivered sweet onions | market greens house poppy-sesame seed vinaigrette |

15

add roasted chicken +6

### CANTONESE NOODLE & MIXED VEG SALAD

Cantonese noodles | roasted chicken | greens mixed fresh herbs | julienne vegetables  
roasted peanuts sweet and tangy house made vinaigrette | 22

### TRIPLE SMOKED BACON & CHÈVRE SALAD

mixed greens | creamy balsamic vinaigrette house smoked bacon | caramelized onions  
chèvre cheese | 19

freshly baked bread with whipped honey butter | 6

soup du jour | 8

## LUNCH MAINS

## MOUNTAIN REUBEN

toasted rye | house-smoked pastrami | sauerkraut swiss | mountain sauce | side market  
salad | 19

## MORTADELLA & PISTACHIO

whipped ricotta | mortadella | pistachio pesto hot honey | house focaccia | side market salad  
| 19

## PORTABELLO & CHÈVRE PANINO

portobellos | chèvre | caramelized onion | arugula sun-dried tomato pesto | house made  
focaccia side market salad | 18

## QUICHE DU JOUR

daily selection | market salad | 17

## TOURTIÈRE

Chrétien family recipe | traditional French Canadian pork and beef pie | market salad side  
home-made chili sauce | 19

## MOUNTAIN BURGER

100% County beef | shredded iceberg | tomato onion | pickle | house Mountain sauce  
PECish sesame-poppy bun | side fries | 19

## THE INN POUTINE

sweet potato fries | local cheese curds | Rosehall-Pinot Noir jus | confit of Lake on the  
Mountain beer-braised short ribs | 19

## SMOKED SALMON & POTATO ROSTI

Swiss potato pancakes | house-smoked salmon chive crème fraîche | red onion | capers | 19

## SWEET CHORIZO SAUSAGE

house made sausage | smoked tomato | arugula chimichurri aioli | toasted PECish sesame-

poppy bun | side market salad | 19

## ROASTED CHICKEN

oven roasted chicken | house tzatziki | arugula smoked tomatoes | pickled red onions house

focaccia | side market salad | 19

# DINNER MENU

{Daily 5pm to close}



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sourdough | 17

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## BRUSCHETTA

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## SMOKED SALMON & POTATO ROSTI

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add roasted chicken +6

## GREEK SALAD

cucumber | tomato | red onion | kalamata | feta market greens | house greek vinaigrette | 15

add roasted chicken +6

## STRAWBERRY SALAD

strawberries | slivered sweet onions | market greens house poppy-sesame seed vinaigrette |

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## CANTONESE NOODLE & MIXED VEG SALAD

Cantonese noodles | roasted chicken | greens mixed fresh herbs | julienne vegetables

roasted peanuts sweet and tangy house made vinaigrette | 22

## TRIPLE SMOKED BACON & CHÈVRE SALAD

mixed greens | creamy balsamic vinaigrette house smoked bacon | caramelized onions

chèvre cheese | 19

freshly baked bread with whipped honey butter | 6

soup du jour | 8



# MAINS

## PAN SEARED OVEN-BAKED CHICKEN BREAST

cherry tomato and fresh herb pan sauce | julienne vegetables | creamy parmesan herbed  
polenta | 28

## FRESH RIGATONI

house-made spicy Italian sausage | fennel | kale creamy San Marzano tomato sauce |  
Pecorino- Romano | 28

## BEER BRAISED SHORT RIBS

fork-tender short ribs | country brown ale jus roasted garlic potato purée | seasonal  
vegetables | 32

## TOURTIÈRE

Chrétien family recipe | traditional French Canadian pork and beef pie | roasted garlic  
potato purée | side house chili sauce | 26

## BRAISED PORK CHEEKS

port wine and Hogans honey jus | braised kale roasted garlic potato purée | 28

## SPRING PASTA

fini linguine | spring asparagus | lemon cream prosciutto di parma | pecorino romano | 28

## PAN SEARED SKATE

skate fish | citrus-caper beurre blanc | rapini pearl barley risotto | 28

## GORGONZOLA GARGANELLI

fresh garganelli pasta | gorgonzola cream pangrattato | crushed toasted walnuts garden  
chives | 26

## EVERY FRIDAY NIGHT (5PM-CLOSE)

Fresh local pickerel from Harrison Fishery – lightly battered and pan seared. Served with  
fries, market salad and house tartar. A 33 year tradition!

Regular menu also available