

## LUNCH MENU

### **FRENCH ONION SOUP**

Rich beef broth with Madeira and Port, Gruyere, croutons  
\$18

### **PURE HOME GROWN GREENS & BEET SALAD**

PHG greens, beets, radishes, feta, green lentils, pomegranate  
confit shallots, truffle citrus vinaigrette, flax seed.  
\$16

### **SIZZLING MIAMI STYLE KALBI BEEF SHORT RIBS**

Kalbi marinated Wellington County beef short ribs,  
toasted sesame seeds, pickled Thai chili, green onions.  
\$20

### **SMOKED TURKEY AND BRIE CROISSANT**

Warm croissant, sliced apple, cucumber, tomato and greens  
with petite PHG salad.  
\$20

### **WHITE TRUFFLE BEET TARTAR**

PHG greens, avocado and cucumber, pomegranate,  
beet hummus.  
\$20

### **PAN SEARED STEELHEAD TROUT**

Beet hummus, petite PHG salad, fresh tomato salsa.  
\$30

### **WELLINGTON COUNTY BEEF SLIDERS**

Brioche bun, jerk coleslaw, cornichon.  
\$16

### **MUSHROOM & CHICKEN LINGUINE**

Alfredo sauce, fresh basil, Parmigiano.  
\$28

*Lunch menu available from 12-2 pm.*

