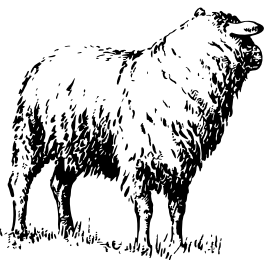


Lunch

HONSBERGER

FROM OUR ROOTS TO YOUR TABLE



To Start Or Share

OLIVES & GARLIC

Warm marinated olives served with our farm confit garlic cloves in oil. With Bread

\$10

FLOORBOARD

A selection of in house and imported cured meats, cheeses, preserves, spreads and pickles.

HALF \$22 FULL \$45

COUNTRY PATÉ

A traditional shareable that varies with its farm. Made with Linc farm organic and forest raised pork and dried apricot. served with accoutrements and toast

\$18

FRIED POLENTA

Creamy polenta fried. Crispy and served with truffle sundried tomato sauce. GF

\$15

SOUP MP

DESSERTS MP

Made daily with lots of love and sugar

Gluten free buns, pita and bread made in celiac safe facilities available upon request.

Personal Plates

WEDGE SALAD

Between a cobb and a caesar. Lemon parm dressing, pickled red onion, bacon, hard boiled egg, bellavitano and toasted chickpeas

\$18

SAMOSA FLATBREAD

Garlic grilled flatbread served with samosa filling, onion and mint cilantro yogurt sauce

\$18

GRILLED CHEESE

Upper Canada cheese companies nosey goat with caramelized onion date jam on todays sourdough variety. Served with kettle chips

\$18

PIZZA POCKET

Fior de latte, concentrated tomato sauce, pickled fennel, charred pepperoni and arugula dressed in basil garlic oil on folded pizza dough. Served solo

\$19

HONS~BURGER

House made beef patty topped with cheddar, bacon onion jam, garlic aioli and accoutrements on a bioche bun. Fries

\$26