

SUPPER

SNACKS + STARTERS

PERCH TACO

butternut aioli, grilled corn tortilla, pickled salsa, avocado sour cream + fried lemon 5.25 | taco ^{GF}

CORNDOG BITES

Grassland Meats longhorn beef frankfurter, cornmeal batter, housemade banana curry mustard + '352' smoked tomato ketchup 4.95

PICKLED + BRINED

assorted house made pickles + mustard, brick oven olives w/thai chili flakes + preserved lemon. served w/grilled bread 9.95

VEGETABLE SOURDOUGH FRITTERS

best of the season Norfolk vegetables, '352' sourdough starter + garden ranch 10.95

CAST IRON NACHOS

'352' spicy chips, garden pickle salsa, Jensen's cheddar, green onions + avocado cream 9.95

WOOLLEY'S LAMB BELLY

chimichurri, charred tomato + arugula salad 11.95 ^{GF}

1LB PEI MUSSELS

hothouse tomatoes, leeks, garlic, white wine + grilled focaccia 13.95

MEAT + CHEESE BOARD

selection of Ontario cured meats +3 cheeses, house mustard, candied nuts, pickled things + grilled bread 24.95

SALADY THINGS

CAESAR

heart of romaine, crispy capers, reggiano crumble, crisp bacon, radish, preserved lemon + grilled focaccia crouton 10.95

KALE + ARUGULA SALAD

mushrooms, smashed hard boiled eggs, crispy shallots, fresh chèvre + poppyseed vinaigrette 11.95

NIÇOISE SALAD

house preserved albacore tuna, pickled beans, semi-dried tomato, fingerling potatoes, hard cooked egg + house vinaigrette 14.95 ^{GF}

GARDEN

fresh greens, radish, fennel, toasted sunflower seeds + blueberry, baco noir + basil vinaigrette 8.95 ^{GF}

GRILLED SHRIMP +6.95 | CHICKEN +5.95 | STEAK +11.95

STEAKS + CHOPS

STEAKS FROM THE GRILL

all served w/country mashed potatoes, best of the season Norfolk vegetables + red wine jus

TOWNSEND BUTCHERS FLAT IRON STEAK 6oz 28.95

Y U RANCH LONGHORN GRASS-FED CATTLE CUT OF THE WEEK 35.95

TOWNSEND BUTCHERS BEEF TENDERLOIN 8oz 38.95

BIERD'ED PIG

10oz smoked pork chop, rosemary fingerling potatoes, best of the season Norfolk vegetables, smoked ham hock + anise jus 26.95 ^{GF}

FEAST ON

TAGLIATELLE PRIMAVERA

cherry tomatoes, asparagus, fennel, arugula, pepperoncini, fresh basil, olive oil crumb + Reggiano 18.95
add chicken breast or grilled sausage to your pasta +5.95

CAST IRON BUTTERMILK CHICKEN

cheddar + chive country mashed potatoes, best of the season Norfolk vegetables + smoked chicken jus 24.95

BRAISED LONGHORN SHORT RIB

Y U Ranch grass-fed beef, country mashed potatoes, Norfolk vegetables + horseradish jus 27.95 ^{GF}

GREAT LAKES FISH + CHIPS

crisp fried pickerel, Combine seasoned fries, housemade slaw + tartar sauce 24.95

COMBINE BURGER

smoked bacon, caramelized onions, Jensen's aged cheddar, grainy mustard mayo + '352' smoked tomato ketchup w/Combine seasoned fries 16.95
^{GF} gluten free bun available +1.50

HAND MADE BRICK OVEN PIZZA

PEPPERONI + ROASTED MUSHROOM

Townsend pepperoni, roasted mushrooms + crispy shallots 16.95

NORFOLK ABC

apple, Townsend Butchers smoked bacon, celeriac cream, Jensen's aged cheddar, caramelized onions + basil 16.95

MEDITERRANEAN

grilled artichoke, cracked olives + roasted red peppers topped w/chèvre, arugula + tomato salad 16.95

SPICY DEVIL

pickled jalapeños, spicy sopressatta, roasted red peppers + '352' bang bang sauce 15.95

DIP IT!

add a house made pizza dip +1.25:
blue cheese | marinara | garden pepper ranch
'352' bang bang sauce

^{GF} gluten free crust available +2.50

ADD ONS + BARN BURNERS

'352' STEAK SPICE +1.25

our own paprika blend grown from peppers in the '352' garden

BLUE CHEESE CRUMBLE +2.95

'FULLY LOADED' COMPOUND BUTTER

sour cream, bacon + herbs +1.75

SIDE OF COMBINE SEASONED FRIES

fresh thyme + voatsiperifery pepper +4.95

SKILLET OF ROASTED MUSHROOMS +4.95

ONION RINGS [3] +2.95

BEST OF THE SEASON NORFOLK VEGETABLES +6.50

GRILLED SHRIMP +6.95 | CHICKEN +5.95 | STEAK +11.95

^{GF} indicates gluten free items, may not be suitable for celiacs

allergies + food sensitivities can be accommodated as best as possible, please inform your server upon arrival
an automatic gratuity of 18% will be added to groups of 10 or more

EXECUTIVE CHEF | Ryan Rivard

RESTAURANT CHEF | Marcus Myerscough

SOUS CHEF | Robynne Hubert

