



SIPS + SODAS

THE SNOWBIRD

grapefruit juice, maple syrup, lime, bitters + gingerale 4.75

BASIL CUCUMBER (UN)SMASH

muddled basil + cucumber, aloe vera + lime juice, simple syrup + soda 4.95

STRAWBERRY LEMONADE

Meadow Lynn Farms strawberry juice + fresh lemon juice, rosemary syrup + soda 4.75

COMBINE LIBATIONS

ROSEMARY SANGRIA

booze spiked fruit w/rosemary, citrus vodka, rosé + lemonade jar 8.50 | litre pitcher 21.95

STRAWBERRY BELLINI

Meadow Lynn Farms strawberry juice + sparkling wine 8.95

GARDEN MOJITO

Cuban rum, cane syrup, fresh lime juice, mint, dash of bitters + soda [1.5oz] 8.95

BASIL CUCUMBER SMASH

muddled basil + cucumber, Dillon's unfiltered gin, aloe vera juice, fresh lime + bitters [2oz] 8.95

POMEGRANATE MARGARITA

reposado tequila, pomegranate syrup, fresh lime, rose water + salted rim [2oz] 8.95

NEW YORK SOUR

bourbon, fresh lemon juice, simple syrup + red wine float [2oz] 8.95

NORFOLK CAESAR

preserved lemon + smoked salt rim, vodka, spices + horseradish w/Clamato + garden pickle [2oz] 8.95

SNACKS + STARTERS

CAESAR SALAD

heart of romaine, crispy capers, reggiano crumble, crisp bacon, radish, preserved lemon + grilled focaccia crouton 8.95

THE UPBEET GOAT

salt baked golden beets, fresh greens + arugula, pickled red onions, fresh chèvre, creamy dill dressing 11.95 ^{GF}

COMBINE HOUSE SALAD

fresh greens, radish, fennel, toasted sunflower seeds + maple balsamic vinaigrette 7.95 ^{GF}

add grilled shrimp or chicken +6.95 | steak +9.95

CORNDOG BITES

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

VEGETABLE SOURDOUGH FRITTERS

Norfolk vegetables, '352' sourdough starter + ginger chili aioli 9.95

BACON POTATO SKINS

'352' paprika seasoned skins w/bacon, Jensen's cheddar, green onions + garden ranch 9.75 ^{GF}

SANDWICHES + ENTRÉES

all sandwiches served w/Combine seasoned fries or green salad

THE COMBINE CLUB

fried perch, crispy bacon, lemon + reggiano aioli, Norfolk tomatoes + arugula 15.95

FOCACCIA GRILLED CHICKEN SANDWICH

house made herbed focaccia, grilled chicken breast, Norfolk tomatoes, arugula + garden ranch 15.95

THE COMBINE BURGER

smoked bacon, caramelized onions, Jensen's aged cheddar, grainy mustard mayo, '352' smoked tomato ketchup + onion ring 16.95

MUSHROOM MOZZARELLA BURGER

melted mozzarella + sautéed mushrooms, grainy mustard mayo, '352' smoked tomato ketchup + onion ring 17.95

BLUE CHEESE + CARAMELIZED ONION BURGER

Gorgonzola + caramelized onion, grainy mustard mayo, '352' smoked tomato ketchup + onion ring 18.95

^{GF} gluten free bun available +1.50

STEAKHOUSE SALAD

grilled bistro steak, garden greens, roasted red peppers, green olives, artichokes, Norfolk tomatoes + maple balsamic vinaigrette 19.95 ^{GF}

GRILLED CHICKEN CAESAR SALAD

warm + juicy grilled chicken breast on our classic caesar salad 17.95

PERCH TACOS

two tacos, butternut aioli, grilled corn tortilla, pickled salsa, avocado sour cream + fried lemon. served w/fries or green salad 14.95 ^{GF}

STEAK FRITES

6oz grilled AAA flat iron, 'fully loaded' compound butter, red wine jus + Combine seasoned fries 24.95 ^{GF}

HAND MADE BRICK OVEN PIZZA

PEPPERONI + ROASTED MUSHROOM

Townsend pepperoni, roasted mushrooms + crispy shallots 15.95

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

THE MARIACHI

'352' spiced ground beef, house pickled garden jalapeños, cotija cheese, salsa + avocado cream 16.95

^{GF} gluten free crust available +2.50

DIP IT! add a house made pizza dip to your woodfired pie +1.25:

creamy blue cheese | ginger chili aioli | marinara
'352' bang bang sauce | garden pepper ranch

^{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

PASTRY CHEF | Robynne Hubert





LUNCH

ITALIAN SIPS + SODAS

THE SNOWBIRD

grapefruit juice, maple syrup, lime, bitters & gingerale 4.75

STRAWBERRY LEMONADE

Meadow Lynn Farms strawberry juice, fresh lemon juice, rosemary syrup & soda 4.75

BASIL CUCUMBER (UN)SMASH

muddled basil & cucumber, aloe vera & lime juice, simple syrup & soda 4.95

ANTIPASTI + SALADS

SEASONAL HOUSEMADE SOUP

always house made from scratch 6.95

LEAFY GREEN SALAD

shaved fennel, radish, herbed baco noir + house mustard vinaigrette, toasted pine nuts 8.95

CAESAR SALAD

pancetta, crispy capers, Reggiano, preserved lemon, radish & fennel with grilled focaccia croutons 10.95

GOLDEN BEET SALAD

salt roasted golden beets, fresh greens & arugula, pickled fennel, maple balsamic vinaigrette & herbed ricotta 11.95

FRIED BUTTERMILK CALAMARI

crispy capers, chili flakes & lemon Reggiano aioli 10.95

ARANCINI

Taleggio & mushroom crisp fried risotto balls, marinara sauce 9.95

SAUCY BALLS

Y U Ranch Longhorn grass fed meatballs, San Marzano tomato sauce, arugula & lemon Reggiano aioli 8.95

LAGO CRUSTY ITALIAN GARLIC TOAST

buttery garlic toasts 4.50
toasts with melted mozzarella & Parmigiano 5.95
add warm Bolognese sauce 1.95



STONE BAKED PIZZA

QUATTRO FORMAGGI

mozzarella, provolone, parmigiano, gorgonzola & San Marzano sauce 15.95

SPICY ITALIAN SAUSAGE

pickled pepperoncini & roasted peppers, Fior di Latte 15.95

GRILLED CHICKEN BIANCA

celeriac cream, artichokes, taggiasca olives, semi-dried tomatoes, arugula & mozzarella 17.95

BACON & ROASTED MUSHROOM

pancetta, olive oil & rosemary roasted mushrooms, cornichons, taleggio & truffle oil 15.95

ITALIAN SANDWICHES

all sandwiches served with choice of leafy greens or Lago fries

substitute caesar salad or soup for +1.75

MEATBALL

Y U Ranch meatballs, San Marzano tomato sauce, provolone, arugula & basil 14.95

ITALIAN

sliced salami, soppressata & prosciutto, pesto mayo, provolone, arugula & basil 14.95

CHICKEN PARMESAN

fried chicken breast, San Marzano tomato sauce, Fior di Latte, arugula & basil 15.95

LAGO CLUB

fried perch, crispy pancetta, romaine, roma tomatoes & lemon Reggiano aioli 15.95

GRILLED CHEESE

mozzarella, Reggiano, garden pesto, smoked tomato & onion jam 12.95

LAGO FRIES

house punched fries, Pecorino Toscano & truffle oil 7.95



PASTA

SPAGHETTI & SAUCE

San Marzano tomato sauce 13.95
add meatballs +4.95

PESTO PENNE

creamy pesto, Reggiano & olive oil 13.95
add grilled chicken (+4.95) or grilled shrimp (+5.95)

PAPPARDELLE BOLOGNESE

traditional sauce (pork-veal-beef) 16.95

GARGANELLI ALFREDO

mushrooms, garlic, shallots, thyme, Reggiano & yolk 15.95

add grilled chicken (+4.95) or grilled shrimp (+5.95)

FETTUCCINE CARBONARA

VG's bacon, garlic, celeriac cream, Sovereign Farms cherry tomatoes & Reggiano 16.95

GORGONZOLA POTATO GNOCCHI

roasted garlic & Gorgonzola cream 15.95

CHEESE TORTELLINI

pancetta, garlic, arugula & sweet corn cream 15.95
add spicy Italian sausage +3.95



gluten free pasta & pizza crust available

LAGO SALT & PEPPER SET

available for purchase, inquire with your server \$38.95



signature menu item

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





SNACKS, SALADS + STARTERS

PERCH TACO

butternut aioli, grilled corn tortilla, pickled salsa, avocado sour cream + fried lemon 5.45 | taco ^{GF}

CORNDOG BITES

Grassland Meats longhorn beef frankfurter, housemade banana curry mustard + '352' smoked tomato ketchup 4.95 for 3 mini dogs

NORFOLK EDAMAME

Pristine soybean pods, Parmigiano Reggiano, garlic, shallots, lemon, Maldon sea salt + wild black peppercorn 5.95 ^{GF}

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

Norfolk vegetables, '352' sourdough starter + ginger chili aioli 10.95

BACON POTATO SKINS

'352' paprika seasoned skins w/bacon, Jensen's cheddar, green onions + garden ranch 9.75 ^{GF}

LOBSTER ROLLS

Atlantic lobster in a celeriac + tarragon aioli, toasted herb + garlic bun, topped w/Picard's kettle chips [2] 13.75

THE MELTING POT FONDUE

baby potatoes, cornichons, spicy soppressata, house pickled garden peppers + grilled bread 18.95

CAESAR SALAD

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

THE UPBEET GOAT

salt baked golden beets, fresh greens + arugula, pickled red onions, fresh chèvre, creamy dill dressing 11.95 ^{GF}

COMBINE HOUSE SALAD

fresh greens, radish, fennel, toasted sunflower seeds + maple balsamic vinaigrette 8.95 ^{GF}

add grilled shrimp or chicken +6.95 | steak +9.95

HAND MADE BRICK OVEN PIZZA

PEPPERONI + ROASTED MUSHROOM

Townsend pepperoni, roasted mushrooms + crispy shallots 15.95

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

THE MARIACHI

'352' spiced ground beef, house pickled garden jalapeños, cotija cheese, salsa + avocado cream 16.95

^{GF} gluten free crust available +2.50

DIP IT! add a house made pizza dip to your woodfired pie +1.25:

creamy blue cheese | ginger chili aioli | marinara

'352' bang bang sauce | garden pepper ranch

STEAKS + CHOPS

BIERD'ED PIG

12oz oven roasted pork chop, apple, dill + house mustard spaetzle, Combine Brussels sprouts, smoked ham hock + fennel jus 27.95

WOOLLEYS' LAMB CUT OF THE WEEK

duck fat potatoes, best of the season Norfolk vegetables + sour cherry lamb gold 29.95 ^{GF}

STEAKS FROM THE GRILL

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

Y U Ranch Longhorn Grass-Fed Rib Eye 8oz 35.75

Townsend Butchers Beef Tenderloin 8oz 38.95

add '352' signature steak spice from peppers grown on site +1.25
blue cheese crumble +2.75 | sizzlin' mushroom skillet +4.95

STEAK FRITES

grilled 6oz AAA bistro steak, Combine seasoned fries, 'fully loaded' compound butter + red wine jus 27.95 ^{GF}

SO NORFOLK'N GOOD

ROASTED MUSHROOM TAGLIATELLE

woodlot mushrooms, house mustard, peas, fresh chèvre + truffle oil 18.95

add chicken breast or shrimp +6.95 | grilled sausage +4.95

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, best of the season Norfolk vegetables + horseradish jus 27.95 ^{GF}

LOVELL SPRINGS TROUT

polenta cake w/roasted red pepper, parsley + cotija, best of the season Norfolk vegetables + butternut cream 26.95 ^{GF}

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

COMBINE SIGNATURE SIDES

OUR FAMOUS CREAMY BACON BRUSSELS SPROUTS

pan fried w/cream, reggiano + topped w/crispy leaves +6.95

GRILLED SHRIMP +6.95 | 4oz LOBSTER TAIL +12.95

CHICKEN +6.95 | STEAK +9.95

'FULLY LOADED' COMPOUND BUTTER

sour cream, bacon, herbs +1.75

SIDE OF COMBINE SEASONED FRIES

fresh thyme + voatsiperifery wild black pepper +4.95

SIZZLIN' SKILLET OF ROASTED MUSHROOMS +4.95

ONION RINGS [3] +2.95

BEST OF THE SEASON NORFOLK VEGETABLES +6.50

SALT BAKED GOLDEN BEETS +3.95

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

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EXECUTIVE CHEF | Ryan Rivard

RESTAURANT CHEF | Marcus Myerscough

PASTRY CHEF | Robynne Hubert





DINNER

ANTIPASTI

FRIED BUTTERMILK CALAMARI
crispy capers, chili flakes & lemon Reggiano aioli 11.95

ARANCINI
Taleggio & mushroom crisp fried risotto balls, marinara sauce 10.95

SAUCY BALLS
Y U Ranch Longhorn grass fed meatballs, San Marzano tomato sauce, arugula & lemon Reggiano aioli 8.95

LAKE ERIE PERCH SLIDERS (2)
garlic butter bun, pancetta, tomatoes + lemon Reggiano aioli 10.95

LAGO FRIES 
house punched fries, Pecorino Toscano & truffle oil 7.95

PICKLED & BRINED
assorted house made pickles & mustard, warmed olives with preserved lemon, served with grilled focaccia 9.95

MEATS & CHEESES
Italian & Canadian cheeses, Ontario cured meats, house pickles & grilled focaccia 19.95

LAGO CRUSTY ITALIAN GARLIC TOAST
buttery garlic toasts 4.50
toasts with melted mozzarella & Parmigiano 5.95
add warm Bolognese sauce 1.95

PRIMO

CAESAR SALAD
pancetta, crispy capers, Reggiano, preserved lemon, radish & fennel with grilled focaccia croutons 10.95

LEAFY HOUSE SALAD
shaved fennel, radish, herbed baco noir + house mustard vinaigrette, toasted pine nuts 8.95

GOLDEN BEET SALAD
salt roasted golden beets, fresh greens & arugula, pickled fennel, maple balsamic vinaigrette & herbed ricotta 11.95

STONE BAKED PIZZA

QUATTRO FORMAGGI
mozzarella, provolone, parmigiano, gorgonzola & San Marzano sauce 15.95

SPICY ITALIAN SAUSAGE
pickled pepperoncini & roasted peppers, Fior di Latte 16.95

GRILLED CHICKEN BIANCA
celeriac cream, artichokes, taggiasca olives, semi-dried tomatoes, arugula & mozzarella 17.95

BACON & ROASTED MUSHROOM
pancetta, olive oil & rosemary roasted mushrooms, cornichons, taleggio & truffle oil 17.95

PASTA

PAPPARDELLE BOLOGNESE
traditional sauce (pork-veal-beef) 18.95

GARGANELLI ALFREDO
mushrooms, garlic, shallots, thyme & Reggiano 18.95
add grilled chicken (+5.95) or grilled shrimp (+6.95)

FETTUCCINE CARBONARA
VG's bacon, garlic, celeriac cream, Sovereign Farms cherry tomatoes, rosemary & Reggiano 18.95

GORGONZOLA POTATO GNOCCHI
roasted garlic & Gorgonzola cream 17.95


CHEESE TORTELLINI
pancetta, garlic, arugula & sweet corn cream 17.95
add spicy Italian sausage +4.95

BAKED BUTTERNUT SQUASH RAVIOLI
spinach & roasted garlic, rosé sauce, focaccia crumb, herbed ricotta 18.95

LOBSTER LASAGNE 
Atlantic lobster, scallops, shrimp, celeriac dill cream & provolone 34.95

PESTO PENNE
creamy pesto, Reggiano & olive oil 14.95
add grilled chicken (+5.95) or grilled shrimp (+6.95)

SPAGHETTI & SAUCE
San Marzano tomato sauce 14.95
add meatballs +4.95


 gluten free pasta varieties available

SECONDI

CHICKEN PICCATA
herb & lemon marinated chicken supreme, Pristine Gourmet edamame risotto, Norfolk seasonal vegetables, lemon, caper & parsley pan sauce 24.95

GREAT LAKES PICKEREL
polenta cake with Niçoise olive & semi dried tomato, Norfolk seasonal vegetables, balsamic & caper reduction 27.95

GRILLED FLAT IRON STEAK
Townsend Butcher's flat iron, country mashed potatoes, Norfolk seasonal vegetables & Chianti demi glaze 28.95
add crispy perch or grilled shrimp (+6.95)

WOOLLEY'S BRAISED LAMB SHANK 
country mashed potatoes, Norfolk seasonal vegetables & lamb gold 27.95

LAGO SALT & PEPPER SET
available for purchase, inquire with your server 38.95

 signature menu item

 gluten free pasta & pizza crust available

