



## SNACKS, SALADS + STARTERS

### PERCH TACO

butternut aioli, grilled corn tortilla, pickled salsa, avocado sour cream + fried lemon 6.25 | taco **Gf**

### CORNDOG BITES

Grassland Meats longhorn beef frankfurter, housemade banana curry mustard + '352' smoked tomato ketchup 5.50 for 3 mini dogs

### VEGETABLE SOURDOUGH FRITTERS

Norfolk vegetables, '352' sourdough starter + ginger chili aioli 11.95

### PICKLED + BRINED

assorted house made pickles + mustard, brick oven olives w/thai chili flakes + preserved lemon. served w/grilled bread 10.50

### GARLIC SHRIMP BAKE

5 prawns baked in '352' espelette garlic butter, flat leaf parsley, preserved lemon + grilled focaccia 13.95

### LOBSTER ROLLS

Atlantic lobster in a celeriac + tarragon aioli, toasted herb + garlic bun, topped w/Picard's kettle chips [2] 14.25

### MEAT + CHEESE BOARD

selection of Ontario cured meats, cheeses, house mustard, candied nuts, pickled things + grilled bread 26.95

### CAESAR SALAD

crispy capers, reggiano crumble, fennel, radish, crispy bacon, preserved lemon + grilled focaccia crouton 11.95

### THE UPBEET GOAT

salt baked golden beets, fresh greens, arugula, fennel + radish, pickled red onions, fresh chèvre, creamy dill dressing 12.95 **Gf**

### COMBINE HOUSE SALAD

fresh greens, radish, fennel, toasted sunflower seeds + maple balsamic vinaigrette 9.95 **Gf**

## HAND MADE BRICK OVEN PIZZA

**Gf** gluten free crust available +3.95

### PEPPERONI + ROASTED MUSHROOM

Townsend Butchers' pepperoni, roasted mushrooms + crispy shallots 17.95

### NORFOLK ABC

apple, Townsend Butchers' smoked bacon, celeriac cream, Jensen's aged cheddar, caramelized onions + basil 18.95

### MEDITERRANEAN

grilled artichoke, cracked olives + roasted red peppers, topped w/ chèvre, arugula + tomato salad 18.25

### GRILLED BANG BANG CHICKEN

celeriac cream, mozzarella, blue cheese crumble, carrot juice reduction + crispy celery 18.95

### VEGAN-ZA

gluten free + vegan crust, grilled artichoke, cracked olives + roasted red peppers, vegan pizza cheese topped w/arugula + tomato salad 19.95

**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

### WOOLLEYS' LAMB CHOPS

herb marinated grilled chops, celeriac + Yukon gold potato gratin, best of the season Norfolk vegetables, chickpea + roasted red pepper spread, rosemary lamb jus 36.95 **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 36.95

Townsend Butchers Beef Tenderloin 8oz 39.95

add '352' signature steak spice from peppers grown on site +1.25  
blue cheese crumble +2.75 | sizzlin' mushroom skillet +5.95  
onion rings +2.95 | grilled shrimp +6.95 | 4oz lobster tail +12.95

### STEAK FRITES

grilled 6oz top sirloin, Combine seasoned fries, '352' paprika butter + red wine jus 28.95 **Gf**

## SO NORFOLK'N GOOD

### ROASTED MUSHROOM TAGLIATELLE

woodlot mushrooms, house mustard, peas, fresh chèvre + truffle oil 19.95

add chicken breast or shrimp +6.95 | grilled sausage +5.95

### CAST IRON BUTTERMILK CHICKEN

sweet potato mash, best of the season Norfolk vegetables + braised winter greens, smoked chicken jus 26.95

### BRAISED LONGHORN SHORT RIB

Y U Ranch grass-fed beef, Gunn's Hill 5 Brothers creamy polenta, braised winter greens + horseradish jus 28.95 **Gf**

### LOVELL SPRINGS BRICK OVEN TROUT

saffron, preserved lemon + edamame risotto, Parmigiano Reggiano, fennel seed broth, smoked trout crumble 29.95 **Gf**

### LAGO'S LOBSTER LASAGNE

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

### COMBINE BURGER

smoked bacon, caramelized onions, Jensen's aged cheddar, grainy mustard mayo + '352' smoked tomato ketchup w/Combine seasoned fries 16.95 | **Gf** bun available +1.95

### THE KNOW MEAT VEGAN BURGER

vegan + gluten free patty, vegan mozzarella, chickpea + red pepper spread, pickled jalapeño, iceberg lettuce, tomato, pickle + gluten free bun 18.95 **Gf**

## COMBINE SIGNATURE SIDES

### OUR FAMOUS CREAMY BACON BRUSSELS SPROUTS

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

**GRILLED SHRIMP or CHICKEN** +6.95 | **STEAK** +11.95

**4oz LOBSTER TAIL** +12.95 | **GRILLED SAUSAGE** +5.95

### SIDE OF COMBINE SEASONED FRIES

fresh thyme + voatsiperifery wild black pepper +5.95

**SIZZLIN' SKILLET OF ROASTED MUSHROOMS** +5.95

**BEST OF THE SEASON NORFOLK VEGETABLES** +6.95

**SALT BAKED GOLDEN BEETS** +3.95

**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

PASTRY CHEF | Robynne Hubert



MAGNOLIA

HOSPITALITY CO.