



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 5.75 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 10.95

SHRIMP SCAMPI

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

MEAT + CHEESE BOARD

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

CAESAR SALAD

heart of romaine, crispy capers, reggiano crumble, crisp bacon, radish, preserved lemon + grilled focaccia crouton 11.95

THE UPBEET GOAT

salt baked golden beets, fresh greens + arugula, 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

PEPPERONI + ROASTED MUSHROOM

Townsend 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

'HOT WING' CHICKEN PIZZA

celeriac cream, mozzarella, blue cheese crumble, carrot juice reduction, pickled jalapeños + crispy celery 19.95

VEGAN-ZA

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

GF gluten free crust available +3.50

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

FROM THE GRILL

SOURCED LOCALLY + SUSTAINABLY

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 37.95

Townsend Butchers Beef Tenderloin 8oz 41.95

'352' signature steak spice from peppers grown on site +1.25

blue cheese crumble +2.75

'352' paprika butter +1.75

sizzlin' mushroom skillet +5.95

onion rings +2.95

grilled shrimp +6.95

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, jalapeño jelly, iceberg lettuce, tomato, pickle + gluten free bun 17.95 **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

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.