



## 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

### CRISPY FISHES

Lake Erie smelt w/ '352' tartar sauce 12.95

### MEAT + CHEESE BOARD

selection of Ontario cured meats, cheeses, house mustard, candied nuts, pickled things + grilled bread 28.95

### CAESAR SALAD

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

### SMOKED TROUT SALAD

Lovell Springs smoked trout, hard cooked egg, asparagus, cherry tomatoes, fennel, radish, herbed ricotta + lemon tarragon vinaigrette 14.95 **GF**

### COMBINE HOUSE SALAD

fresh greens, radish, fennel, toasted sunflower seeds + blueberry basil vinaigrette 9.95 **GF**

### NORFOLK CAPRESE SALAD

Sovereign Farms tomatoes, Fior di Latte, fresh basil, wild peppercorn, sea salt, balsamic pearls + olive oil 13.95 **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 aged cheddar, caramelized onions + basil 18.95

### MEDITERRANEAN

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

### SPRING SICILIAN

prosciutto, asparagus, oven dried tomatoes, olives + Parmigiano Reggiano 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**

### A COMBINE EXCLUSIVE

**VG Meats 60 Day Whiskey Aged Bone In Striploin 48.95**  
served with cheddar + chive mash, Forty Creek green peppercorn sauce

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

blue cheese crumble +2.75 | '352' paprika butter +1.75

sizzlin' mushroom skillet +6.95

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

### TAGLIATELLE PRIMAVERA

cherry tomatoes, arugula, asparagus, edamame, grilled zucchini, fennel, reggiano, basil + olive oil 19.95

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

### WOOD FIRED CHICKEN BREAST

maple shallot glaze, baby yukon potatoes, Norfolk vegetables, sorrel + house mustard cream 26.95 **GF**

### BRAISED LONGHORN SHORT RIB

Y U Ranch grass-fed beef, country mashed potatoes, Norfolk vegetables + horseradish jus 28.95 **GF**

### LOVELL SPRINGS BRICK OVEN TROUT

farro salad w/ oven dried tomatoes, grilled zucchini, capers, parsley, basil & brown butter vinaigrette 29.95

### COMBINE BURGER

smoked bacon, caramelized onions, Jensen aged cheddar, crisp iceberg, grainy mustard mayo + '352' smoked tomato ketchup, 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 + gluten free bun 17.95 **GF**

## COMBINE SIGNATURE SIDES

### SIDE OF COMBINE SEASONED FRIES

fresh thyme + voatsiperifery wild black pepper +5.95

**SIZZLIN' SKILLET OF ROASTED MUSHROOMS +6.95**

**BEST OF THE SEASON NORFOLK VEGETABLES +7.95**

### BRICK OVEN OLIVES

Thai chili flakes + preserved lemon +4.95

### FARRO SALAD

oven dried tomatoes, grilled zucchini, capers, parsley, basil & brown butter vinaigrette +7.95

**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.