



Supper Menu

July 29 – August 21, 2021

\$55 for 3 courses

to start

(choose one)

Caesar Salad

heart of romaine, fried capers, Reggiano crumble, crisp bacon, radish, preserved lemon + celery seed crouton

Combine House Salad

heritage greens, fennel, watermelon radish, toasted pumpkin seeds + smoked tomato vinaigrette

The Quacker

house confit duck, heritage greens, arugula, roasted almonds, pears + blood orange vinaigrette

Combine Caprese

Boston Spring Farms heirloom tomatoes, buffalo mozzarella, EVOO, balsamic reduction, garden basil + Maldon sea salt flakes

Jerk Chicken Wings

house made jerk marinade w/lime + cilantro ranch dressing

Grilled Corn Bruschetta

roasted garlic crostini, cherry tomatoes, grilled Norfolk corn, red onion, garden basil + Reggiano

Brick Oven Firecracker Shrimp

house smoked poblano + sunflower honey marinade, jalapeño + plum dipping sauce

to enjoy

(choose one)

White Pizza

sweet corn cream, grilled kernels, red pepper, crispy bacon, mozzarella, green onions, Italian parsley + '352' paprika flakes

Cast Iron Chicken

buttermilk + herb marinated supreme, duck fat + Handeck potato galette, seasonal Norfolk vegetables w/tarragon + roasted shallot cream

12oz Pork Chop

grainy mustard + chive mash, seasonal Norfolk vegetables w/smoked ham hock + chanterelle jus

Red Pizza

San Marzano tomato sauce, buffalo mozzarella, semi dried heirloom tomatoes + garden basil

Zucchini Parmigiana

crispy breaded garden zucchini, buffalo mozzarella, San Marzano tomato sauce, spaghetti + garden basil
add grilled chicken or shrimp +4.20

Brick Oven Pickerel

red pepper + black bean polenta frites, grilled corn salsa, '352' paprika grilled zucchini

Grilled Bistro Steak

6oz flat iron, buttery new potato smash, seasonal Norfolk vegetables w/house made chimichurri or red wine jus

and...

(to add on)

Perch Taco

butternut aioli, grilled corn tortilla, pickled salsa, avocado sour cream + fried lemon +4.20

Best of the Season Norfolk Vegetables

Sizzlin' Skillet of Roasted Mushrooms

red wine jus glaze +4.20

Meat + Cheese Board For 2

selection of Ontario cured meats, cheeses, house mustard, candied nuts, pickled things + grilled bread +14

Warm Spiced Golden Beets

Side of Combine Seasoned Fries

fresh thyme + voatsiperifery wild black pepper +4.20

to finish

(choose one)

Blueberry Custard Pie

w/blueberry + sambuca coulis

Mexican Sweet Corn Cake

house made cake w/local corn + Chantilly cream

Chocolate Pot de Crème

spiced pudding w/Chantilly cream + cocoa crumble

Raspberry Sorbet

gluten free + dairy free



Ⓜ indicates gluten free items, may not be suitable for celiacs

we are a scratch kitchen, allergies + food sensitivities can be accommodated as best as possible, please inform your server upon arrival
an automatic gratuity of 20% will be added to groups of 8 or more