



Supper Menu

July 8 – July 24, 2021

\$49 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 ^{GF}

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

Wedge Salad

iceberg lettuce, mini heirloom tomatoes, crisp bacon, garden ranch + blue cheese fritter

Chicken Karaage

saké, soy + ginger marinated chicken w/spicy '352' paprika mayo

Zucchini Fritters

fresh garden zucchini breaded + fried crisp w/lemon Reggiano aioli

Oyster Mushroom Sliders

breaded mushrooms, grilled halloumi, tomato chili jam, celeriac ginger slaw + iceberg crunch

Escargot

espelette garlic butter, Gunn's Hill Handeck w/grilled focaccia

to enjoy

(choose one)

Norfolk ABC Pizza

apple, smoked bacon, celeriac cream, Jensen's cheddar, caramelized onions + basil

gluten free crust +3.50

Combine Burger

smoked bacon, caramelized onions, Jensen's cheddar, shaved lettuce, grainy mustard mayo + '352' smoked tomato ketchup w/Combine seasoned fries

gluten free bun +1.95

Smoked Pork Tenderloin ^{GF}

buttery new potato smash, Empire apple purée + seasonal Norfolk vegetables

Fancy Ass Bowties

house pesto cream, mini heirloom tomatoes, seasonal Norfolk vegetables + shaved Reggiano

add grilled chicken or shrimp +6.95

Brick Oven Pickeral

ginger broth, grilled bok choy, vegetable lo mein noodles + crispy nori

Grilled Bistro Steak ^{GF}

6oz flat iron, roasted garlic + Reggiano mash, caramelized onion + mushroom sauté, seasonal Norfolk vegetables + red wine jus

and...

(to add on)

Perch Taco ^{GF}

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

Best of the Season Norfolk Vegetables ^{GF} +4.20

Sizzlin' Skillet of Roasted Mushrooms ^{GF}

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 ^{GF} +4.20

Side of Combine Seasoned Fries ^{GF}

fresh thyme + voatsiperifery wild black pepper +4.20

to finish

(choose one)

Honey Lavender Posset ^{GF}

Pristine Gourmet sunflower honey + Bonnieheath estates dried lavender, cream + fresh lemon

Strawberry Shortcake

fresh, seasonal berries, house made shortcake + Chantilly cream

Season Sorbet ^{GF}

gluten free + dairy free



^{GF} 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