



Supper Menu

October 13th to October 30th, 2021

\$53 for 3 courses

to start

(choose one)

Curried Coconut + Butternut Squash Soup ☺

w/ black beans + grilled focaccia

Caesar Salad

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

Combine Greens

heritage greens, fennel, radish, toasted pumpkin seeds + maple balsamic vinaigrette w/goat cheese fritter

Saucy Balls ☺

Y U Ranch grass fed Longhorn beef meatballs, San Marzano tomato sauce, arugula + roasted garlic aioli

Potato Skins ☺

Huckleberry Gold potato, smoked bacon, Jensen's cheddar, green onion + '352' paprika mayo

Lobster Fritters

lobster chunks, corn, edamame + red peppers w/ginger chili aioli

Spinach Artichoke Dip

w/house made pita chips

Shaved Brussels Salad ☺

dried cranberries, toasted sunflower seeds, Honey Crisp apple, Reggiano crisp, fennel, Pristine sunflower honey + lemon vinaigrette

to enjoy

(choose one)

Ontario Steelhead Salmon ☺

red pepper + edamame polenta cake, Norfolk vegetables, garlic butter, niçoise + cherry tomato pan jus

Pork Tenderloin

prosciutto wrapped tenderloin, wild mushroom stuffing, Combine brussels sprouts, house mustard + fennel seed cream

Y U Ranch Braised Short Rib ☺

Y U Ranch grass fed beef, country mash, Norfolk vegetables + horseradish jus

Grilled Tenderloin ☺ (+4.20 to menu price)

6oz Townsend Butcher's tenderloin, cheddar + chive mash, Norfolk vegetables, red wine jus
add shrimp skewer +4.20 | add lobster tail +11

Cast Iron Chicken

butter milk marinated supreme, sweet potato + maple syrup mash, Norfolk vegetables, smoked ham hock jus

Norfolk ABC Pizza

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

Italian Sausage Pizza

house made Italian sausage, pickled garden peppers, roasted red peppers, San Marzano tomato sauce + mozzarella

Vegetable Risotto

roasted mushrooms, butternut squash, green peas, Reggiano crisp, truffle oil
add grilled chicken or shrimp +4.20

and...

(to add on)

Perch Taco ☺

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

Combine Brussels Sprouts ☺

w/cream, smoked bacon, Parmigiano Reggiano + topped w/ crispy leaves +6.20

Meat + Cheese Board For 2

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

Best of the Season Norfolk Vegetables ☺ +4.20

Warm Spiced Golden Beets ☺ +4.20

Sizzlin' Skillet of Roasted Mushrooms ☺

red wine jus glaze +4.20

Side of Combine Seasoned Fries ☺

fresh thyme + voatsiperifery wild black pepper +4.20

5oz Grilled Lobster Tail ☺

w/clarified butter +11

to finish

(choose one)

Silk Road Pot de Crème

spiced chocolate pudding, cocoa crumble

Pumpkin Pie

w/Chantilly cream

Sticky Toffee Pudding

Hewitt's French Vanilla + butterscotch sauce

Strawberry Sorbet ☺

w/vanilla tuile



☺ 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