



## Supper Menu

November 24 through December 11, 2021

\$58 for 3 courses

### to start

(choose one)

#### Spinach Salad ☺

hard boiled egg, espelette roasted Norfolk apples + sunflower seeds, crispy shitake, Handeck cheese, poppyseed dressing

#### Caesar Salad

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

#### Combine Greens ☺

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

#### Popcorn Perch

Lake Erie perch bites w/lemon Reggiano aioli

#### Lobster Bisque

brandied bisque w/grilled focaccia

#### Mini Combine Burgers

smoked bacon, caramelized onions, Jensen's cheddar, grainy mustard mayo, '352' smoked tomato ketchup

#### Arancini

golden beet + chèvre arancini w/roasted garlic aioli

### to enjoy

(choose one)

#### Cast Iron Chicken

buttermilk marinated supreme, cheddar + chive mash, Norfolk vegetables, smoked ham hock jus

#### Pork Back Ribs

pineapple chili bbq sauce, bacon + bourbon baked beans, hush puppies, Combine slaw

#### Y U Ranch Short Rib ☺

Y U Ranch grass fed beef, Huckleberry Gold mash, Norfolk vegetables, horseradish jus

#### Flat Iron Steak ☺

6oz flat iron, Huckleberry Gold mash, roasted mushroom + onion relish, Norfolk vegetables, red wine jus  
add shrimp skewer +4.20 | add lobster tail +11

#### Great Lakes Pickerel "Cassoulet" ☺

white beans, celeriac, butternut squash, fennel, Huckleberry Gold potatoes, smoked tomatoes, '352' paprika

#### Lobster Thermidor Pizza

grilled lobster, roasted mushrooms, celeriac cream, preserved lemon, tarragon, crispy shallots

#### Spiced Butternut Pizza

San Marzano pizza sauce, roasted espelette butternut squash, caramelized onions, edamame, fresh spinach, chèvre

#### Combine Curry Bowl ☺

lemongrass scented jasmine rice, red peppers, carrots, celeriac, green onions, cilantro, curry + coconut milk  
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 pickled things, grilled focaccia +14

#### Best of the Season Norfolk Vegetables ☺ +4.20

#### Warm Spiced Golden Beets ☺ +4.20

#### 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)

#### Vanilla Crème Brûlée

vanilla bean custard topped w/caramelized sugar + pistachio shortbread

#### Norfolk Apple + Blueberry Crisp

w/Hewitt's French vanilla ice cream

#### Chocolate Chip Cannoli

milk chocolate dipped w/sweetened ricotta

#### 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