

Lighthouse 45

LUNCH MENU

Ontario Edamame <i>zero waste powders, buckwheat honey vinegar, sea salt (vg, df)</i>	\$7
Cheese & Charcuterie <i>ontario cheeses, local charcuterie, mustard, chutney, pickles, organic focaccia</i>	\$32
Seasonal Soup <i>organic focaccia</i>	\$14
Grilled Asparagus <i>marinated chickpeas, white bean hummus, pickled onion, soft egg, sunchoke chips (v, gf, df)</i>	\$16
Cookstown Beet Salad <i>single herd ricotta, bacon fat dressing, apple mostarda, beet soil</i>	\$14
Clearwater Farm Green Salad <i>radish, pickled onion, crispy lentils & chickpeas, poached beet, grilled seasonal vegetables, blackberry apple & mint dressing (vg, gf, df)</i>	(sm) \$13 / (lg) \$23
	
Pan Fried Arctic Char <i>grilled bok choy, herb chutney, green lentil daal, cilantro (v, gf)</i>	\$32
Organic Spelt & Beet 'Risotto' <i>grilled oyster mushroom, herb sauce, cherry tomato (vg, df)</i>	\$25
Lighthouse Burger <i>grass fed Manatoulin Island beef, aged cheddar, garlic relish, mustard mayo, bibb lettuce, brioche bun, fries/clearwater greens</i>	\$25
Herbed Falafel Sandwich <i>white bean hummus, pickled pearl onion, mixed greens, dressed tomato, organic flour bun, fries/clearwater greens (vg, df)</i>	\$18
Roasted Chicken Club Sandwich <i>pasture-raised chicken, smoked bacon, herb mayo, lettuce, tomato, brioche bun, fries/clearwater greens (df)</i>	\$19
	
Rhubarb & Custard <i>poached rhubarb, milk mousse, lemon balm crumble, basil (v)</i>	\$12
White Pine Creme Caramel <i>single herd whole milk, spent coffee syrup, maple sponge toffee, cocoa streusel (v)</i>	\$11