

Lighthouse 45

DINNER MENU

Organic Focaccia <i>cold pressed sunflower oil (df, vg)</i>	\$7
Seasonal Soup, <i>organic focaccia</i>	\$12
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
Cheese & Charcuterie <i>ontario cheeses, local charcuterie, mustard, chutney, pickles, organic focaccia</i>	\$32
Potato Sour Cream & Onion <i>whey poached butterball potato, wild onion oil, cultured cream, fermented red chilli, greens (v, gf)</i>	\$15
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Chicken & Tabbouleh <i>pasture raised chicken breast, smoked romesco, wild herb millet tabbouleh, chive yogurt, pearl onion (gf)</i>	\$29
Pan Fried Arctic Char <i>grilled bok choy, herb chutney, green lentil daal, cilantro (v, gf)</i>	\$32
Lighthouse Burger <i>grass fed Manatoulin Island beef, aged cheddar, garlic relish, mustard mayo, bibb lettuce, brioche bun, fries/clearwater greens</i>	\$25
Heritage Pork Chop <i>pan seared, anchovy, dandelion caper, prosciutto jus (gf)</i>	\$38
Manitoulin Island Striploin <i>12oz grass fed beef, mushroom ketchup, lovage butter, butterball potato</i>	\$58
Organic Spelt & Beet 'Risotto' <i>grilled oyster mushroom, herb sauce, cherry tomato (vg, df)</i>	\$25
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Ontario Cheese <i>Soft Cow's (brigid's brie) & Apple Mostarda Aged Goat's (oveja negra) & Creamed Honey Blue (Celtic blue) & Garlic Chutney</i>	(single) \$8 / (all three) \$22
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