

# *lunch*

## [ CANADIAN COAST TO COAST CUISINE ]

### APPETIZERS

**Soup of the Day** \$12  
Chef's Daily Creation

**Onion Soup** \$12  
Garlic Crostini | Gruyere | Swiss Cheese

**Charcuterie** \$18  
Chef Selection of Ontario Charcuterie  
Grilled Baguette | Mustard | Olive

**Cobb Salad** \$16  
Romaine | Boiled Egg | Smoked Bacon  
Corn Salsa | Chicken | Blue Cheese Dressing

**The Unionville Salad** \$14  
Chef's Blend of Salad | Pomegranate  
Prince Edward County Cheese  
Almonds | Sherry Vinaigrette

**Caprese Salad** \$16  
Heirloom Tomato | Ontario Buffalo  
Mozzarella Cheese | Gazpacho  
Fresh Basil

**Add On For Salad**  
Chicken \$8  
Shrimp \$10  
Salmon \$12

### PIZZA

**Margarita** \$19  
Homemade Tomato Sauce  
Ontario Mozzarella | Basil

**Meat Lover** \$21  
Nduja | Beef | Crispy Onion  
Mozzarella Cheese

### SANDWICHES

(All sandwiches will be served with Fries or Salad.  
Add Truffle Fries \$3)

**Lobster** \$21  
PEI Lobster Roll | Truffle Aioli

**Club** \$19  
Brioche Bread | Chicken | Bacon  
Swiss Cheese | Runny Egg

**Burger** \$22  
Prime Rib Burger | Morning Moon Cheese  
Slice Tomato | Boston Bibb  
Enhancements \$3 each: Bacon | Mushroom  
Caramelized Onions

### MAINS

**Ravioli** \$26  
Butternut Squash Ravioli | Candied Tomato  
Pumpkin Seeds | Arugula | Squash Cream

**Orecchiette** \$31  
East Coast Lobster | Orecchiette Pasta  
Young Parmesan

**Salmon** \$34  
Atlantic Salmon | Mix Beets | Carrot  
Potato Cake | Provençal Crust

**Beef Striploin** \$37  
Arugula | Parmesan | Fingerling Potato  
Truffle Butter

**Chicken** \$31  
Chicken Supreme | Potato Gratin | Squash  
Mushroom | Broccoli | Truffle Jus

*Essence of*  
UNIONVILLE

**Chef De Cuisine – Santosh Miriyala**  
**Executive Chef – Jitin Gaba**