



April 8-21, 2024



LUNCH

\$29.95

Available Tuesday – Friday 12pm-3pm

FIRST COURSE

Local Spring Leek + Potato Soup

Apple Smoked Bacon Lardons | Chervil
Sourdough Crouton

Warm Jumbo

Asparagus & Goat Cheese - GF

Pickled '23 Strawberry | Mint
Toasted Hazelnut | Champagne Vinaigrette

Chicory Salad & Piave - GF

Castelfranco | Tardivo | Kale
Fermented Honey | Sorrento Lemon

ENTREE

Avocado + Free-Range Egg Toast

Sunny Side Up Egg | Feta | Aleppo Pepper
Preserved Lemon | Multi-Grain Bread

Grilled Faroe Island Salmon Paillard - GF

Baby Arugula | Shaved Parmesan | Tomato | Ciliegine
Mozzarella Chickpeas | Chianti-Oregano Vinaigrette

Ciao Pepe Bucatini

Black Pepper | Pecorino | GJF Cured Egg Yolk | Parmesan

DESSERT

Black & White Chocolate Trifle

Sea Salt Caramel Tuile | Spiked Bing Cherry Compote

Mixed Triple Berry + Soft Peak Cream - GF

Strawberry | Blueberry | Raspberry | Tahitian Vanilla Bean

Warm Espresso Glazed Doughnut

Longford's Chocolate Ice Cream | Salted Pretzel Crumble
Toasted Marshmallow

DINNER

\$44.95

Available Tuesday – Friday | Sunday 3pm-Close

FIRST COURSE

Local Spring Leek + Potato Soup

Apple Smoked Bacon Lardons | Chervil
Sourdough Crouton

Warm Jumbo

Asparagus & Goat Cheese - GF

Pickled '23 Strawberry | Mint
Toasted Hazelnut | Champagne Vinaigrette

Chicory Salad & Piave - GF

Castelfranco | Tardivo | Kale
Fermented Honey | Sorrento Lemon

PEI Mussel Marinere + Frites - GF

Chardonnay | Garlic | Lemon | Butter

ENTREE

Grilled Faroe Island Salmon - GF

Blistered Golden Tomato | Wilted Pea Greens | Black Lentils
Champagne Emulsion

Ciao Pepe Bucatini

Black Pepper | Pecorino | GJF Cured Egg Yolk | Parmesan

Thyme Roasted Flat Iron Steak - GF

Spring Beans | Yukon Potato | Balsamic-Black Garlic Sauce

DESSERT

Black & White Chocolate Trifle

Sea Salt Caramel Tuile | Spiked Bing Cherry Compote

Mixed Triple Berry + Soft Peak Cream - GF

Strawberry | Blueberry | Raspberry | Tahitian Vanilla Bean

Warm Espresso Glazed Doughnut

Longford's Chocolate Ice Cream | Salted Pretzel Crumble
Toasted Marshmallow

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