

Painters Hall

BISTRO

Lunch At The Hall

Appetizers

House Made Soup Using Market Fresh Ingredients 7

Painters Hall Organic Gathered Greens, Shaved Mont St. Benoit Cheese, Breakfast Radish, Candied Pistachios, Cinnamon Poached Pears, Niagara Chardonnay Vinaigrette 10

Organic Mustard Greens, House Made Maple Smoked Bacon, Bee Pollen, Blueberries, Shaved Gruyere Cheese, Brown Butter Vinaigrette 10

Green Curry, Ginger, & Coconut Milk P.E.I. Mussels 12

Duck Confit Spring Rolls, Asian Barbeque Sauce, Crispy Vermicelli Salad 12

Crispy Butter Braised Pork Belly, Seared Scallop, Pickled Carrots, Cider Glaze 13

Entrees

All Sandwiches & Quiche Comes With Choice Of Fries, Salad, Soup Or
Cous Cous Salad

Painters Hall Daily Quiche 14

Painters Hall Burger, Rocket, Horseradish Aioli, 3 Year Old Cheddar & Caramelized Onions 15

Open Faced Steak Sandwich, Mushroom & Onion Ragu, Baguette 15

Braised Beef Short Rib Gnocchi, Gorgonzola Cream 15

Handmade Fettuccine, Scallop, Gulf Shrimp, Asparagus, Braised Fennel, Honey Mushrooms, White Broth 16

Organic Pan Seared Atlantic Salmon, Watercress & Bacon Risotto, Capers & Sultana Raisin Emulsion 19

Grain Fed Chicken Supreme, Stuffed with Roasted Garlic, Caramelized Shallots & Truffles, Barley Pilaf Lingonberry Jus 20

Eat well ~ Drink well ~ Live Well