

S T A R T



SOUP OF THE DAY

SIDE \$6 / FULL \$8

House made soup changes daily.

Add Lakefield Bakery bread \$2

GRILLED BREAD & BUTTER / \$8

Lakefield Bakery artisanal bread, house made compound butter, maldon.

POUTINE / \$14

"Pine Haven Farms" heritage potatoes, Quebec cheese curd, chicken gravy.

MUSSELS / \$17

Fresh PEI mussels, rotating flavours.

Add fries /\$3

Add bread /\$2

CRISPY CALAMARI / \$15

Buttermilk + lime marinated, jalapeno, ginger, garlic, coriander, roasted garlic yogurt, fresh lime.

CHICKEN WINGS / 1 LB \$16

House BBQ - Frank's - Chili Garlic - Dry Cajun - Honey Garlic

Served with Dill Ranch or Bleu Cheese Dressing

Add fries / \$3

G R E E N S

THE LOON CAESAR SALAD

SIDE \$8 / FULL \$17

Roasted garlic + caper vinaigrette, blackened Caesar dressing, bacon, half popped popcorn, crispy lentil, Parmigiano Reggiano.

COBB SALAD / \$19

Bibb lettuce, green goddess dressing, roasted chicken, spring radish, boiled egg, red onion, halloumi, avocado.

SPRING ASPARAGUS SALAD / \$17

grilled + raw, herb pistou, cows milk feta, citrus, good EV00, pickled garlic.

Add Chicken Breast / \$7

B E T W E E N B R E A D

Includes house cut fries or soup.

Caesar salad/\$3 GF Bun/\$2

"THE LOON" / \$20

House made patty + pickles, aged white cheddar, shredded lettuce, tomato, mayo, brioche bun.

"THE LOONATIC" / \$21

House made patty, bacon rasher, buttermilk onion ring, smoked cheddar, roasted garlic aioli, brioche bun.

"GBD" / \$19

Buttermilk fried chicken Nashville-style, shredded lettuce, tomato chutney, bayou sauce, house made pickle, brioche bun.

THE LOON 'SHROOM / \$18

Crispy marinated portobello mushroom cap, balsamic onion jam, pesto mayo, "Chemong City" brassica micros, smoked gouda, brioche.

M A I N S

STEAK FRITES / \$38

Grilled 10oz flat iron, "Pinehaven Farms" heritage potatoes, roasted garlic + herb compound butter.

WILD + TAME MUSHROOM RISOTTO / \$23

Arborio rice, roasted foraged mushrooms, mascarpone, Parmigiana Reggiano, mushroom broth, white truffle.

NEWFIE COD / \$37

Pan roasted "Fogo Island" cod, quinoa + fennel salad, onion soubise, sauce vierge.

WILD BOAR CARBONARA / \$25

"Traditional Style" bucatini, toasted tellicherry pepper, duck egg liaison, spring onion, cured egg yolk, parmigiana.

SHORT RIB RAVIOLI / \$32

Handmade semolina pasta, cippolini onion, spring asparagus, roasted mushroom, natural jus.

ALL PROTEIN SUSTAINABLY SOURCED FROM FLANNIGANS BUTCHER SHOP

PRICE DOES NOT INCLUDED TAXES

KITCH'N BEERS \$12

AUTO GRAT 18% TABLES OF 8+