



# INN ON THE TWENTY

## LUNCH MENU

*Please advise your server of any food allergies.*

- 11     **Soup of the Day**  
Daily Garnish
- 14     **Local Greens**  
Local Organic Greens, Toasted Walnuts, Caramelized Quebec Goat Cheese  
Wildflower Honey Vinaigrette
- 16     **P.E.I. Mussels**  
Chardonnay Steamed, Toasted Baguette, Fennel Pollen, Garlic and Herb Cream
- 18     **Pickarel & Chips**  
Beer Battered Lake Erie Pickarel Fillet, Lemon, Caper Aioli, Rosemary Pomme Frites
- 18     **Fish Pie**  
Salmon, Peas and Leeks, Dill Cream, Short Crust, Spinach and Shaved Radish Salad
- 17     **Twenty Valley Beef Burger**  
House-Made Beef Burger, Caramelized Onions, Fourme d'Ambert Blue Cheese  
Oven Dried Tomatoes, Rosemary Salted Pommes Frites
- 18     **From the Pantry**  
Local and House-made Charcuterie, Cheese, Preserves
- 24     **Duck Confit**  
Confit Muscovy Duck Leg, Maple Roasted Sweet Potato Puree  
Double Smoked Bacon Fried Brussel Sprouts, Red Wine Reduction
- 14     **Quiche Lorraine**  
Double Smoked Bacon, Spinach & Cheddar with Roasted Cauliflower and Herbs
- 21     **Salmon Niçoise**  
Roasted Atlantic Salmon Fillet, Black Olives, Cherry Tomatoes, Green Beans  
Boiled Hen's Eggs, Shallot and Mustard Seed Vinaigrette



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- 18     **Ricotta Gnocchi**  
Hand Rolled Upper Canada Ricotta Gnocchi, Slow Braised Beef Short Rib  
Roasted Root Vegetables, Shaved Parmesan Cheese
- 28     **Steak Frites**  
Chili Rubbed, Grilled Flat Iron Steak, Peppercorn Aioli, Rosemary Salted Pomme Frites
- 24     **Lamb Shank**  
12 Hour Braised Lamb Shank, Roasted Mushrooms  
Creamy Parmesan & Roasted Garlic Polenta, Rosemary Jus
- 32             WINEMAKER'S LUNCHEON
- first*           **Soup of the Day**  
Or  
**Local Greens**  
Honey Vinaigrette
- second*       **Atlantic Mackerel**  
Bacon and Green Onion Potato Salad, Poached Egg, Soybean Oil  
Or  
**Fried Chicken**  
Butter Milk Fried Chicken Thighs, Apple Slaw, Sweet Chili and Garlic  
Or  
**Eggplant & Zucchini "Parmesan"**  
Breaded Eggplant and Zucchini, Mozzarella Cheese, Roasted Tomato Sauce
- third*         **Apple Crisp**  
Vanilla Chantilly

*Items on the Winemaker's Luncheon can be ordered a la carte*