

TRIOUS LUNCH MENU

~To Begin~

“Soup & Sandwich”

Creamed Ontario Mushroom Soup
Grilled Focaccia, Truffled Goat's Cheese, Mushroom Collection
14

Trius Iceberg Wedge

Smoked Chicken, Best Baa Feta, Pickled Grapes, Icewine Beets, Hot House Tomato
Toasted Almonds, Candied Pumpkin Seeds, Parmesan Cheese
Trius Buttermilk Ranch Dressing
14

Fresh Linguini Pasta

Duck Sausage, Butternut Squash, Brussels Sprouts, Kale, Raisins, Apple
Triple Crunch Mustard & Toasted Pine Nuts
Homestead Farm Fried Duck Egg
16 - 30

Mulled Red Wine Pear

Organic Arugula, Cranberry Compote, Candied Walnuts, Cured Prosciutto
Burrata Cheese and Winter Spiced Pear Syrup
13

TO SHARE (OR NOT)

Fresh Ontario Cow's Milk Burrata Cheese

Tomato and Chili Jam, Sleger's Organic Watercress, Crisp Prosciutto
Focaccia Toast
34

Hearts of Romaine

Romaine Hearts, Crisp Prosciutto, White Anchovies, Parmesan Chips
Hens Egg and Creamy Parmesan Dressing
32

Trius Hero's Plate

Whisky Cured Duck Breast, Beef Pastrami, Chicken Liver Parfait, Spicy Sopressata, Capocollo
Salmon Rillettes, Organic Hen's Egg, Ham Hock Terrine, Lamb Summer Sausage
Thornloe 2 Year Aged Cheddar, Hewitt's Herbed Goat's Cheese, Fresh Honey Comb
Beet Pickle, Triple Crunch Mustard, Cornichons, Basket Truffle Fries
42

Artisan Canadian Cheese

Devil's Rock Blue / Niagara Gold / Nosey Goat / Smoked Comfort Cream / 2 Year Aged Cheddar
Candied Walnuts, Red Wine Pear, Walnut Toast, Icewine Beet Jam, Fresh Honey Comb
3 - 20 5 - 28

~To Follow~

Ontario Lamb Shank

Forked Potato and Spring Onion Colcannon
Icewine Red Cabbage, Maple Parsnip, Pecan Toffee Crust
30

Heritage Thyme Crusted Capon

Parmesan Gnocchi, Smoked Bacon, Leeks, Rapini, Brussels Sprouts
Best Baa Feta and Arugula Pesto
28

Trius 8 oz Ribeye Burger

Bar Five Farms Beef Ribeye, Hot House Tomato, Icewine Onion Marmalade
Thornloe Aged Cheddar, Canadian Peameal Bacon, House Ketchup
Sesame Seed Bun & Russet Fries
26

Add Onion Rings 6 Fried Duck Egg 3 Sautéed Ontario Mushroom 2

“Farmers Bowl”

Trout Filet

Cherry Tomato, Pickled Cucumber, Sweet Potato, Chioggia Beets, Organic Quinoa
Portobello Mushroom, Bok Choy, Roasted Carrot, Chickpea Fritter, Mozzarella
Organic Hens Egg and Trius Chardonnay Dressing
28

Ask about our Wine Pairing Options