

## 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 - 28

### Ontario Hot House Spring Salad

Tomato, Sweet Pepper, Cucumber  
Organic Arugula, Cured Prosciutto, Ontario Mozzarella  
Pesto Vinaigrette  
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

Ricotta Ravioli, Chanterelle Mushroom, Smoked Bacon, Leek, Rapini, Shallot  
Best Baa Feta and Arugula Pesto  
29

### 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

### “Farmers Bowl”

### Lake Erie White Fish 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